

THE
PUMPROOM
@
COPPER RIVET DISTILLERY

STARTERS

Potted Shrimp

Chophouse potato, malt vinegar, chip shop curry sauce 15 (GFO)

Beef Fillet Tartare

Masthouse, green apple, bitter leaves, leek ash, cured egg yolk 16 (GF)

Poached Halibut

Shallot & madeira puree, pickled cockles, smoked eel, chicken skin 17.5 (GF)

Tamarind Glazed Carrot

Cashew puree, carrot parfait, dukka 12 (GF, VG)

Confit Ratté Potato

Truffle mousse, chive, caviar, potato crisp 12 (GF)

MAINS

Sussex pasture raised lamb 30 (GF)

Fermented pearly barley, black garlic, calcot onion, lamb jus

Braised Ox Cheek 26 (GFO)

Bordelaise sauce, pomme Pureé, crispy nutritional yeast

Confit Celeriac 24 (VG)

Verjus grapes, pickled celeriac, cep, ajo blanco

Butter Poached Hake 26 (GF)

Salsify, pickled turnip, whisky Beurre blanc, chive, lemon

Chateaubriand (1-2 people) 75 (GFO)

Herb crusted bone marrow, Triple cooked chips, bitter leaf salad, red wine jus

DESSERTS

Rhubarb & custard, stewed rhubarb, almond crumble, custard, burnt butter ice cream 9.5

BBQ Pineapple, Spiced Cake, Masthouse whisky, ginger ice cream 9.5

Tofu & Dark Chocolate Mousse, cashew ice cream, bruleé Banana 9.5 (GF, VG)

Yoghurt Parfait, blood orange, granola 9.5

CHEESE

Selection of English cheese, crackers & walnut ketchup — 19

