

THE
PUMPROOM
@
COPPER RIVET DISTILLERY

STARTERS

White Crab

Hash Brown, Fermented Wild Garlic, Asparagus (GF)

Beef fillet tartare

Masthouse XO, green apple, cured egg yolk

Scottish Salmon

Pastrami Spice, horseradish cream, pickled kohlrabi, mustard seeds (GF)

Tamarind glazed carrot

Cashew puree, Parsley & wholegrain mustard gremolata, dukka (GF, VG)

Confit Ratte Potato

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

MAINS

Sussex pasture raised lamb

Fermented pearl barley, calcott onion, black garlic

Roasted Chicken

Confit Chicken Leg Bun, Fermented Carrot, Fennel Seed & Chicken Skin Cracker

Confit celeriac (VG, GF)

Ajo blanco, dried grapes, apple, pickled celeriac

Butter Poached Hake (GF)

Spiced Broth, Pickled Mussels, Samphire, Puffed Millet

Chateaubriand (1-2 people) (GFO)

Rib Of Beef (1-2 people) (GFO)

Bone marrow butter, Triple cooked chips, bitter leaf salad, red wine jus

Thursday night "Steak Night" all sharing steaks include a selected bottle of house Red Wine

DESSERTS

Yoghurt Parfait, Dockyard strawberry gin, strawberry jam, granola

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

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

Tofu & White Chocolate Mousse, Raspberry, Pistachio & banana ice cream (GFO, VGO)

CHEESE

Selection of English cheese, crackers & chutney

(GF) Gluten free (GFO) Gluten free option (V) Vegetarian (VG) Vegan