

THE  
**PUMPROOM**  
@  
COPPER RIVET DISTILLERY

**MIDWEEK SET LUNCH MENU**

2 courses 22 / 3 courses 25

**STARTERS**

*Caramelized Onion Broth, fermented pearl barley, chive (V)*

*Harissa glazed carrot, cashew puree, parsley & mustard gremolata, dukka (GF, VG)*

*Heritage Tomato, Basil, Ricotta, Sourdough*

**MAINS**

*Braised Sussex Lamb, Butter Bean Stew, Courgette (GF)*

*Poached Hake Spiced broth, samphire pakora. (GF)*

*Pearl Barley Risotto, Rainbow Chard, Confit Garlic. (V)*

**DESSERTS**

*Raspberry Pavlova, Black Pepper, yoghurt*

*Basil Chantilly Cream, Peanut Shortbread, Marcona Almonds*

*Ashmore Cheddar, Crackers & Chutney*

**SIDES**

*Triple cooked chips 8 (VG, GFO)*

*Bitter leaf salad, pine nuts, pickled shallots house dressing 6 (GF, VG)*

*Roasted Hispi Cabbage preserved lemon gremolata 8 (Gf V)*

*Jersey Royal potato salad yoghurt, beurre noisette, cured egg yolk 6 (GF)*

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

*Food Allergies and intolerances – please speak to one of our front of house team when ordering.  
A discretionary service charge of 12.5% will be added to your bill. All indicated prices are inclusive of 20% VAT*