

MALDON OYSTERS

Lime & Chilli (GF)

3 fresh oysters / glass of Champagne 12 / 21 Half a Dozen Oysters / Half Btl Champagne 24 / 50

Dozen Fresh Oysters / Btl Champagne 45 / 95

STARTERS

Scallop Ceviche

Blood Orange Tigers Milk, Burnt Onion, Squid Ink Cracker 16 (GF)

Compressed Watermelon Salad

Pistachio dukka, Whipped Goats Cheese, Pomegranate, Pickled Rind 12 (V)

Beef Fillet Tartare

Sauce Gribiche, Parmesan & Truffle 16 (GF)

Cured Scottish Salmon

Beetroot & Yuzu Gel, Puffed Black Rice, Baby Sorrel 14 (GF)

MAINS

Roasted Chicken Supreme

Mediterranean Veg, Chive Creamed Potato, Pesto, Chicken jus 26 (GF)

Seared Duck Breast

Fondant Potato, Cavolo Nero, Black Garlic & Liquorice 35 (GF)

Pan Fried Halibut

Celeriac, Brown Shrimp, Hazelnut, Champagne Velouté 35 (GF)

Lobster Teriyaki

Pickled Cucumber Salad, Sesame, Chilli & Ginger 55 (GF)

Sweet Potato & Pumpkin Kibbeh

Baba Ghanoush, Pomegranate, Pine Nuts, Pumpkin Seeds, Salted Lemon 18 (VG) (GF)

SIDES

Baby Gem Caesar Salad, Croutons & Parmesan 6

Pico De Gallo Style Salad 6.5 (V) (VG) (GF)

Triple cooked Chips 6.5 (V) (GFO)

Triple Cooked Truffle Chips, Parmesan & truffle 8

Skin on Fries 5 (V) (VG) (GF)

Sprouting Broccoli & Kale, lemon Dressing 6.5 (V) (VG) (GF)

Sauteed Button Mushrooms, Garlic & Parsley 6.5 (VO) (GFO)

FROM THE GRILL

All Served with, Bone Marrow & Herb butter, Pink Peppercorn Sauce, Triple cooked chips & Baby Gem Caesar salad

Chateaubriand 80 (1-2) People (GFO)

8oz Scottish Sirloin 36 (GFO)

Smoked Fillet Of Beef 38 (GFO)

DESSERTS

Kent Strawberry Pavlova, Basil, Chantilly 9.5 (GF)

Dark Chocolate Cremeux, White Chocolate Sand, Chilli Mango 9.5 (GFO)

Caramelised Chilled Rice Pudding, Poached Plums, Clotted Cream Ice Cream 9.5

Chocolate & Avocado Mousse Blackcurrant sorbet, Coffee caramel 9.5 (VG)

DESSERT WINE 100ml

Royal Tokaji late harvest, Hungary 10

Muscat de Beaumes de Venise, France 9

Sandford Ice Cider, England 12

CHEESE

Selection of English cheese
crackers & chutney 19

****House Recommended Pairing****

Dockyard Damson Gin 50ml 6.50

An excellent pairing with cheese, served neat or on the rocks

PORT 100ml

Taylor's 20 Year Old Tawny 15

Dow's LBV 10

Graham's bottle matured crusted 10

NEXT DOOR'S WHISKY 25ml / 50ml

Living Cask, Column Single Malt, 59.9%, 12 / 20

Masthouse Pot Single Malt, 45%, 7 / 12

Masthouse Column Single Malt, 45%, 6 / 10

Masthouse Grain, 42%, 5 / 9

**** limited release ****

Berry Bros & Rudd single cask, single malt,

Masthouse whisky 59.7 % 12.5 / 25

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

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

Copper Rivet Experiences

Distillery Tours

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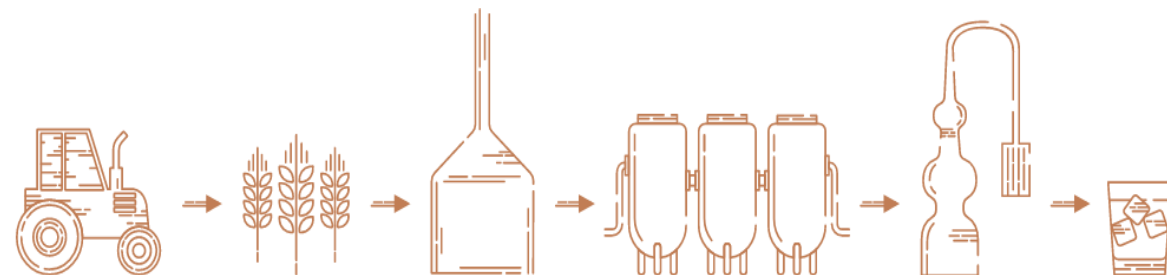
Signature Cocktail Masterclass

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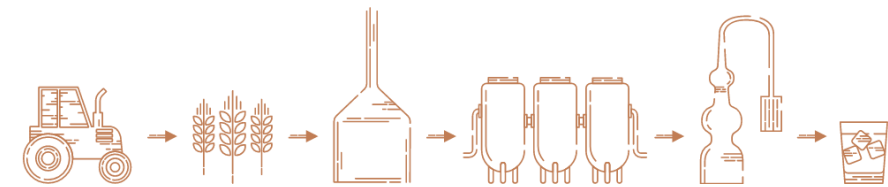
Masthouse Whisky Blending Experience



*Please ask a member of staff for more information.
Or visit the copper rivet distillery website*



*follow our Instagram @the_pumproom
don't forget to tag us in your posts and stories.*



"You learn a lot about someone when you share a meal together."

- Anthony Bourdain



Kintsugi is the Japanese art of putting broken pottery pieces back together with gold — a metaphor for embracing your flaws and imperfections