

# THE PUMPROOM

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COPPER RIVET DISTILLERY

## MIDWEEK SET LUNCH MENU

2 courses 22 / 3 courses 25

### STARTERS

*Crispy Salt and Pepper Squid, Sweet Chilli Caramel, Furikake, Pickled Cucumber Salad (GF)*

*Compressed Watermelon, Whipped Feta, Harissa, Pistachio Dukka (VG) (GF)*

*Truffled Burrata, Heirloom Tomatoes, Avocado, Rocket (GF) (V)*

*Sweetcorn, Ginger & Crab Soup (VO) (GF)*

*Crispy Belly Pork, Apple & Octopus Bulgogi (GF)*

### MAINS

*Grilled Cod Loin, Chive Pomme Puree, Cavolo Nero, Shellfish Broth (GFO)*

*Miso Glazed Aubergine Wild Mushrooms, Tempura Tofu, Spiced Asian Broth (VG,GF)*

*Chicken Supreme, Tomato Orzo, Kale Pesto*

*Sautéed Minute Steak Diane, Skinny Fries, Ceasar Salad*

*Confit Lamb Shoulder Shepherd's Pie, Rosemary & Liquorice (GF)*

### DESSERTS

*Dark Chocolate Cremeux, White Chocolate Sand, Chilli & Mango (V)*

*Avocado & Chocolate Mousse, Blackcurrant Sorbet (GF) (VG)*

*Caramelised Chilled Coconut Rice Pudding, Passionfruit Sorbet, Blackberries (GF) (V)*

*Kent Strawberry Pavlova, Basil & Chantilly*

### SIDES

*Baby Gem Ceasar Salad, Croutons & Parmesan 6*

*Triple cooked Chips 6.5*

*Truffle Triple Cooked Chips 8*

*Pico Di Gallo Tomato Salad 6.5*

*Tender stem Broccoli & Kale, Lemon Dressing 6.5*

(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