

THE  
**PUMPROOM**  
@  
COPPER RIVET DISTILLERY

**NIBBLES**

**Olives, Nocerella, Kalamata, Orange, Ajwain, Olive oil 5 (GF)**  
**Homemade Bread & Butter 5**

**MALDON OYSTERS**

**Lime & Chilli Dressing (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**

**SMALL PLATES**

**Beef Fillet Tartare, Sauce Gribiche, Parmesan & Truffle 16 (GF)**

**Grilled Octopus, Mango Pico De Gallo, Black Garlic 14 (GF)**

**Crispy Salt and Pepper Squid, Sweet Chilli Caramel, Furikake 9 (GF)**

**Padron Peppers, Garlic & Ginger Yoghurt 8 (V) (GFO) (VGO)**

**Truffled Burrata, Heirloom tomatoes, Balsamic Caviar 12 (V)**

**Onion Bhaji, Mango Chutney, Spring Onion 8 (V) (GF)**

**Tempura Mushrooms, Plum Teriyaki & Sesame 10 (V) (VG) (GF)**

**Selection of English Cheese, Crackers & Quince 19 (V)**

**Lamb Croquettes, Mint Yoghurt 8**

**Charcuterie Board, Pickles 17**

**SIDES**

**Baby Gem Caesar Salad, Croutons & Parmesan 6**

**Pico De Gallo Style Salad, 6 (V) (VG) (GF)**

**Triple cooked Chips, 6.5 (V) (GFO)**

**Truffle Triple Cooked Chips, Parmesan & truffle 8 (VO) (GFO)**

**Skin on Fries, 5 (V) (GF)**

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

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