

The Pumproom Upcoming Events

~ Festive 3 Course Menu ~
Wednesdays—Fridays
£65pp

~ NYE Party ~
£140pp (EARLYBIRD PRICE)
£160pp Afterwards...

Please ask a member of staff for more information

Copper Rivet Experiences

Distillery Tours

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Signature Cocktail Masterclass

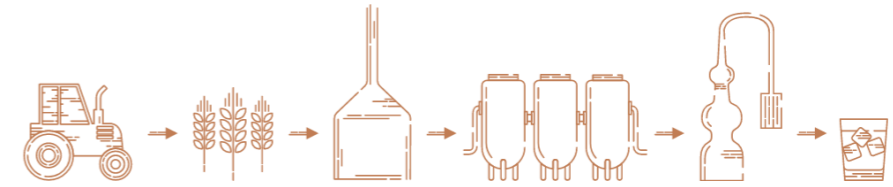
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Masthouse Whisky Blending Experience

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

C O P P E R
R I V E T
D I S T I L L E R Y
E N G L A N D

THE
PUMPROOM
@
COPPER RIVET DISTILLERY



Thursday Steak Night

Set Menu



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

Starters

Devilled Pumpkin Soup (VG,GF)

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Gobi Manchurian

Cauliflower Rice, Avocado Mousse, Sesame, Soy Gel (VG)

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Wafu Beef Fillet Tartare

Egg Yolk Emulsion, Pickled Malaga Radish, Pommes paille (GF)

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Crispy Salt and Pepper Squid

Sweet Chilli Caramel, Furikake (GF)

From the Grill

Starter each followed by Mains & a Complimentary Bottle of Selected House Wine (based upon 2 people dining)

All served with Café De Paris Butter, Confit Shallot, Triple cooked chips (GFO), Cherry Tomato & Rocket Salad,

Steaks

8oz Fillet 55

10oz Sirloin 45

8oz Ribeye 50



For 2 To Share

Rib of Beef 100

Chateaubriand 100

Fish & Vegetarian

Cauliflower & Lion's Mane Mixed Grill 40 (V)

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Miso & Gochujang Black Cod 45

Tuna steak 40

Upgrade to Truffle Chips? 1.5

Wine Selection

Red

Terres Cortal, Merlot, Pays d'Oc, France

Boonaburra, Shiraz, Robert Oatley Vineyards St Leonards, NSW, Australia

Chianti Riserva, Volpetto 15 supp

Chateauneuf du Pape, Domaine du Vieux Lazaret, Rhone Valley 45 Supp

White

Simonsig, "Cape Fox" Chardonnay, Western Cape, South Africa

Adobe Reserva, Viognier, Emiliana, Chile

Dry White, Davenport Vineyards, Horsemonden, TN6 3RR 20 supp

Kits Coty Bacchus, 2021 -Aylesford, ME20 7ED 60 supp

Sides & Sauces

Triple cooked Chips 6.5 (V,GFO)

Triple Cooked Truffle Chips, Parmesan & truffle 8

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

Sauteed Button Mushrooms, Garlic & Parsley 6.5 (GF,VGO)

Creamed Spinach & Crispy Garlic 6

Red wine Jus 3

Masthouse Peppercorn Sauce 3

Béarnaise 3

Warm Tartar 3

Chimichurri 3 VG

Desserts

Supplement 5

Beetroot Parfait, Blood Orange Sorbet & Graveyard Rubble

Dark Chocolate Torte White Chocolate Cremeux, Chilli Mango

Tonka Bean Panna Cotta Poached Rhubarb, Ginger Crackle (GFO,VG)

Cheese

Lord of the Hundreds, Sauternes Poached Pear, Honey, Pollen & Truffle 7supp

Selection of Chefs Cheese, Crackers, Chutney, Quince & Iced Grapes 10supp

****House Recommended cheese Pairing****

Dockyard Damson Gin 50ml 6.50

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

Spooky Special Cocktails

Trick 12

Son of a Gun, Pineapple, Lime, Spirulina, Sugar.

Crème De Cassis, Tiki Fire

or

Treat 12

Candy Apple Dockyard Vodka, Cointreau, Charcoal,

Apple juice, Lemon, Sugar, Coconut Spritz

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