

Copper Rivet Experiences

Distillery Tours

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Signature Cocktail Masterclass

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Masthouse Whisky Blending Experience

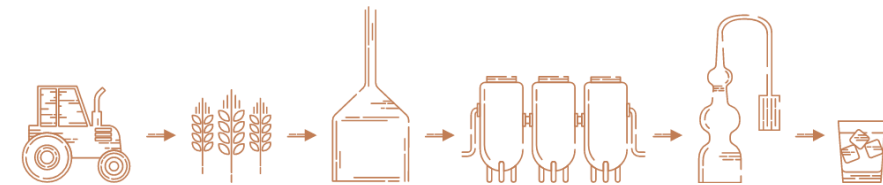
*Please ask a member of staff for more information.
Or visit the copper rivet distillery website*

COPPER
RIVET
DISTILLERY
ENGLAND

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THE
PUMPROOM
@

COPPER RIVET DISTILLERY



Sunday Roast Menu



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

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)

ROAST

All roasts served with Yorkshire pudding, roast potatoes & seasonal vegetables (GFO)

Roasted Beef Sirlion 26

Kent Pasture Raised Leg of Lamb 25

Slow Roasted Pork Belly 25

Two Meat Roast 28

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Wild Mushroom Pithivier 22

Pan Fried Halibut

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

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

Muscats de Beaumes de Venise, France 9

Sandford Ice Cider, England 12

CHEESE

Selection of English cheese, crackers & chutney 19

****House Recommendation****

Dockyard Damson Gin 50ml 6.50

An excellent pairing with cheese, served neat or over ice

After Dinner Cocktails

Café à l'orange 12

Son of Gun Grain spirit & coffee Liqueur, Cointreau, orange bitters

Sweet 'N' Smokey 12

Masthouse Single Malt Whisky, Mezcal, Honey syrup

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