



THE
PUMPING HOUSE

OLLERTON

The Pumping House Menu

A choice of one starter, one main & one dessert

Starters

Roasted Red Pepper & Tomato Soup,
Goats Cheese Crostini

Pulled Pork & Chorizo Croquette,
Bramley Apple Cider Puree,
Granny Smith Apple (GF)

Crayfish Cocktail,
Marinated Tomatoes,
Cucumber Ribbons,
Marie Rose & Crab Crostini

Wild Mushroom,
Spinach Tart,
Confit Egg Yolk & Béarnaise
Sauce (GF)

Wood Fired Smoked Salmon,
Mascarpone & Dill Mousse,
Wholegrain Tin Loaf,
Gribiche Dressing

Confit Chicken & Leek Terrine,
Spiced Raisin Chutney & Toasted
Brioche

Pomegranate, Dressed Chicory,
Spinach & Curly Endive,
Lemon Zest, Pine Nuts (GF) (VG)

Pumping House Ricotta Cheese,
Pickled Beets,
Candied Walnuts (GF)

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Menu

Mains

Roast Fillet of Beef, Thyme Potato Fondant, Wild Mushroom Ragù, Beef Marrow Sauce (GF)	Homemade Potato & Herb Dumplings, Roasted Squash, Parmesan Tuile
Butter Roasted Cod, Crushed Baby Potatoes, Champagne & Caviar Sauce, Dill Oil (GF)	Oven Roasted Salmon, Potato & Herb Pancake, Choron Sauce (GF)
Charred Aubergine, Potato & Courgette Gateau, Tomato & Roasted Red Pepper Sauce, Glazed Smoked Apple Wood (GF) (VG)	Roasted Chicken Breast, Garlic & Tarragon Sauce, Dauphinoise Potato, Crispy Pancetta (GF)
	Confit Duck Leg, Hot Pot Potato Terrine, Star Anise & Orange Sauce (GF)

Served with one choice from the following;

Buttered Tenderstem Broccoli | Vichy Style Chantenay Carrots | Maple Roasted
Roots | Creamy Peppered Savoy Cabbage | Selection Seasonal Vegetable

Desserts

Dark Chocolate Truffle, Milk Chocolate Mousse & White Chocolate Panna Cotta (GF)	Szechuan Pepper Roasted Pineapple, Toasted Coconut & Coconut Sorbet (GF) (VG)
Passion Fruit Delice, Orange Crisp, Mango & Mint Salsa	Malted Milk Crème Brulee & Chocolate Dipped Shortbread
Nottinghamshire Curd Tart, Brandy Steeped Raisins & Vanilla Ice Cream	Espresso Coffee & Cashew Nut Tiramisu (GF) (VG)
Selection of Farmhouse Cheese, Crackers, Celery & Chutney	Lemon Posset, Mini Meringues, Freeze Dried Raspberries & Sorbet (GF)

Pumping House Assiette;

Apple Crumble Tart, Dark Chocolate & Biscoff Brownie,
Vanilla Ice Cream, Raspberry & Lime Cheesecake

£59.50 + VAT

* Dietary requirements can be catered for upon request.