

THE PUMPING HOUSE MENU

PUMPING HOUSE

Choose one starter, one main & one dessert

TO START

Roasted Red Pepper & Tomato Soup with Goats Cheese Crostini

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

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

Wild Mushroom, Spinach Tart, Confit Egg Yolk & Béarnaise Sauce

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

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

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

Pumping House Ricotta Cheese, Pickled Beets & Candied Walnuts

MAIN COURSE

Roast Fillet of Beef, Thyme Potato Fondant, Wild Mushroom Ragu & Beef Marrow Sauce

Butter Roasted Cod, Crushed Baby Potatoes, Champagne & Caviar Sauce, Dill Oil

Charred Aubergine, Potato & Courgette Gateaux, Tomato & Roasted Red Pepper Sauce, Glazed Smoked Apple Wood (VG)

Homemade Potato & Herb Dumplings with Roasted Squash & Parmesan Tuile

Oven Roasted Salmon, Potato & Herb Pancake with Choron Sauce

Roasted Chicken Breast with Garlic & Tarragon Sauce & Dauphinoise Potato & Crispy Pancetta

Confit Duck Leg, Hot Pot Potato Terrine, Star Anise & Orange Sauce

Served with one choice from the following;

Buttered Tenderstem Broccoli | Vichy Style Chantenay Carrots | Maple Roasted

Roots | Creamy Peppered Savoy Cabbage | Selection of Seasonal Vegetables

DESSERTS

White Chocolate Panna Cotta with Milk Chocolate Mousse & Dark Chocolate Truffle

Passion Fruit Delice with an Orange Crisp, Mango & Mint Salsa

Nottinghamshire Curd Tart with Brandy Steeped Raisins & Vanilla Ice Cream

Selection of Farmhouse Cheese, Crackers, Celery & Chutney

Szechuan Pepper Roasted Pineapple, Toasted Coconut & Coconut Sorbet (VG)

Malted Milk Crème Brulee & Chocolate Dipped Shortbread

Espresso Coffee & Cashew Nut Tiramisu (VG)

Lemon Posset with Mini Meringues & Freeze Dried Raspberries & Sorbet

PUMPING HOUSE ASSIETTE;

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

£59.50 + VAT

**Dietary requirements can be catered for upon request.*

***Prices are subject to increase.*