

TABLE SHARERS MENU

PUMPING HOUSE

Choose one starter, one main & one dessert

TO START

Honey & Thyme Baked Brie with Crusty Breads & Chutney

Greek Mezze - Sweet Red Peppers Stuffed with a Blend of Soft Greek Cheese, Baba Ganoush, Hummus, Tzatziki, Mixed Olives & Warmed Pitta

Pate Platter; Duck with Orange & Ardennes served with Pickles, Homemade Chutney & Artisan Breads

MAIN COURSE

A choice of 2 mains, served family style. To include a vegetarian option if required.

Braised Beef & Suet Dumplings

Garlic, Lemon & Herb Marinated Chicken Legs

Beef & Red Wine Lasagne

Lamb Hot Pot

Leek & Stilton Lasagne

Aubergine & Courgette Bake (VG)

Spiced Lamb Shoulder with Corriander & Lemongrass Jus

Aromatic Thai Vegetable Curry (VG)

Sweet Potato, Spinach & Faux Feta Spanakopita (VG)

Served with two choices from the following;

Garlic Bread | Buttered Tenderstem Broccoli | Vichy Style Chantenay Carrots |
Maple Roasted Roots | Creamed Peppered Savoy Cabbage | Selection of Seasonal Vegetables
| House Salad | Herb Buttered New Potatoes | Braised Rice | Chunky Chips

Additional side £15 per sharing bowl

DESSERTS

Apple, Cinnamon & Sultana Crumble with Custard

Dark Chocolate & Caramel Tart with Whipped Vanilla Cream

Homemade Classic Sherry Trifle

£45.50 + VAT

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

***Prices are subject to increase.*