



THE
PUMPING HOUSE

OLLERTON

Table Sharers Menu

Choose one starter, two mains & one dessert

Starters

Leek & Potato Soup, Chive Scones (V)

Sweet Potato, Smoked Paprika Soup,
Spring Onion Crème fraiche (V) (GF)

Roast Plum Tomato Confit Garlic &
Basil Soup (V) (Vegan)

Minestrone Soup (V) (Vegan)

Pumping House Cocktail, Prawns, Baby
Gems, Pickled Cucumber Ribbons,
Bloody Mary Sauce (GF)

Smoked Salmon, Grated Egg White
& Yolk, Capper & Shallots Sour
Cream (GF)

Chicken Liver & Brandy Pate, Raisin
Chutney, Brioche Fingers

Peppered Mackerel & Spring Onion
Fish Cake, Tomato & Chili Jam

Sweet Chili Roast Chicken, Mango
Salad, Crispy Won Ton

Tomato & Avocado Bruschetta, Shaved
Feta, Mint Dressing (V) (Vegan)

Sauté Creamy Garlic Mushrooms on
Rustic Toast (V)

Curried Parsnip & Coriander Soup,
Turmeric Oil (V) (Vegan)

Mains

Served Family Style

Braised Beef & Suet Dumplings
Garlic, Lemon & Herb Marinated Chicken Legs (GF)
Beef & Red Wine Lasagne
Lamb Hot Pot (GF)
Leek & Stilton Lasagne (V)
Aubergine & Courgette Bake (V) (Vegan) (GF)
Spiced Lamb Shoulder (GF)

Served with two choices from the following;

Garlic Bread | Buttered Tender Stem Broccoli | Vichy Style Chantenay Carrots |
Maple Roasted Roots | Creamed Peppered Savoy Cabbage | Selection Seasonal
Vegetable | House Salad | Herb Buttered New Potatoes | Creamy Mash

Desserts

Bramley Apple Crumble Tart & Butter Toffee Ice Cream, Cinder Toffee (V)	Blueberry & Lemon Brioche Butter Pudding, Blueberry Compote, Whipped Lemon Curd Cream (V)
Dark Chocolate & Hazelnut Brownie, Chocolate Sauce, Vanilla Ice Cream (V)	Lemon Posset, Mini Meringues, Freeze Dried Raspberries & Sorbet (V) (GF)
Raspberry & Lime Cheesecake Macerated Raspberries & Sorbet (V)	Espresso Coffee & Cashew Nut Tiramisu (V) (Vegan)
Warm Treacle Tart, Clotted Cream Ice Cream (V)	Szechuan Pepper Roasted Pineapple, Shaved Coconut & Coconut Sorbet (V) (Vegan)
Steamed Syrup & Orange Sponge, Vanilla Custard (V)	

£43.50 + VAT