



THE
PUMPING HOUSE

OLLERTON

The Pumping House Menu

A choice of one starter, one main & one dessert

Starters

Leek & Potato Soup, Chive Scones (V)

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

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

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

Minestrone Soup (V) (Vegan)

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

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

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

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
(V) (Vegan) (GF)

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

The Pumping House,
Menu

Mains

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

Served with one choice from the following;

Buttered Tender Stem Broccoli | Vichy Style Chantenay Carrots | Maple Roasted Roots | Creamed Peppered Savoy Cabbage | Selection Seasonal Vegetable

Desserts

Milk Chocolate Mousse, White Chocolate Panna Cotta & Dark Chocolate Truffle (V) (GF)	Espresso Coffee & Cashew Nut Tiramisu (V) (Vegan)
Iced Peanut Butter Parfait, Tarragon Raspberries & Mini Doughnuts (V)	Lemon Posset, Mini Meringues, Freeze Dried Raspberries & Sorbet (V) (GF)
Szechuan Pepper Roasted Pineapple, Shaved Coconut & Coconut Sorbet (V) (Vegan)	Nottinghamshire Curd Tart, Brandy Steeped Raisins & Vanilla Ice Cream (V)
Malted Milk Crème Brulee, Chocolate Dipped Shortbread (V)	Passion Fruit Delice, Mango & Mint Salsa, Orange Crisp (V) (GF)

Pumping House Assiette;

Apple Crumble Tart, Dark Chocolate & Hazelnut Brownie, Vanilla Ice Cream, Raspberry & Lime Cheesecake (V)

Followed by Tea & Fresh Brew Coffee

£59.50 + VAT

* Dietary requirements can be catered for upon request.