

# LUNCH



## STARTERS



Cream of watercress and sorrel soup, rosemary potato bread  
Salt-baked beetroot, goat's cheese, hazelnuts, caper dressing  
Bath Gin-cured salmon, fennel, rocket  
The Pump Room prawn cocktail  
Wiltshire ham hock terrine, pickled heritage carrots

## MAIN COURSES



Clarence Court duck egg, broccoli and artichoke rosti, red pepper pesto  
Local Somerset chicken, warm seasonal bean and heritage potato salad  
Cornish cod fishcakes, crushed peas, tartare sauce  
Baked plaice, courgette and broad bean salad, lemon caper dressing  
Pan-fried pork tenderloin, summer vegetable stew

### SIDES £3.00

Bath-baked breads, local rapeseed oil, balsamic  
Evesham rocket, watercress and pine nut salad  
Broad bean and radish salad, parsley dressing  
Roasted Bromham broccoli, caper Hollandaise  
Hand-cut chips  
Heritage potatoes, parsley butter

## PUDDINGS AND CHEESE



Vanilla creme brulee, cinnamon shortbread  
The Pump Room chocolate sundae  
Summer fruit tart, fresh cream  
Marshfield organic ice creams and sorbets, berry sauce, shortbread  
Artisan British cheese selection, crackers, chutney (£4.50 supplement)

1 course **£14.00**   ◇   2 courses **£19.00**   ◇   3 courses **£24.00**

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at 20%.

BY **SEARCYS**