

FROM ROMANS TO GEORGIANS



STARTERS



Roast English tomato soup, homemade cornbread loaf
Salt-baked beetroots, goats' cheese, hazelnut, caper dressing
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 summer vegetable and pepper salad
Cornish cod fishcakes, crushed peas, tartare sauce
Pressed lamb shoulder, sugar snaps, minted new potatoes

SIDES £3.00

Bath-baked breads, local rapeseed oil and 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



Lemon and honey posset, raspberry compote
The Pump Room chocolate sundae
Marshfield organic ice-cream and sorbets, berry sauce, shortbread
Summer fruit tart and cream
Artisan British cheese selection, crackers, chutney (£ 3.00 supplement)

Pot locally hand-roasted filter coffee

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**