

LUNCH



STARTERS



Roast English tomato soup, homemade cornbread loaf
Salt-baked beetroots, goats' cheese, hazelnut, caper dressing
Bath Gin-cured salmon, fennel and 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 summer vegetables and pepper salad
Cornish cod fishcakes, crushed peas, tartare sauce
Baked plaice, courgette and broad bean salad, lemon caper dressing
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
Summer fruit tart and cream
Marshfield organic ice-cream and sorbets, berry sauce, shortbread
Artisan British cheese selection, crackers, chutney (£3.00 supplement)

1 course **£15.00** ♦ 2 courses **£21.00** ♦ 3 courses **£27.00**

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%.
A 10% discretionary service charge will be added to your final bill.

BY **SEARCYS**