

# LUNCH



## ADD A GLASS OF FIZZ

Greyfriars Cuvée English Brut NV, Surrey, England £7.50

Searcys Selected Cuvée Champagne Brut, NV £9.50



## STARTERS



Jerusalem artichoke soup, rosemary bread  
Cornish smoked mackerel pate, pickled beetroot, fennel  
Confit duck and pheasant terrine, pear chutney  
The Pump Room prawn cocktail  
Celeriac and blue cheese tart, apple, walnut salad

## MAIN COURSES



Tomato and chard rotolo, salsify  
Local Somerset chicken, garlic mashed potato, roast shallot  
Baked cod, cauliflower tempura, kale  
Smoked haddock and spinach fishcakes, butternut squash  
Wiltshire ox cheek, bacon dumpling, winter vegetables

## SIDES £3.00

Honey-glazed carrots  
Roast garlic mashed potato  
Hand-cut chips  
Evesham rocket, watercress and pine nut salad  
Buttered kale  
Bath-baked breads, local rapeseed oil and balsamic

## PUDDINGS AND CHEESE



Egg custard and nutmeg tart  
Apple and blackberry crumble, vanilla ice-cream  
Marmalade Bath bun bread and butter pudding, clotted cream  
The Pump Room chocolate sundae  
Artisan British cheese selection, crackers, chutney (£3.00 supplement)

1 course **£16.00**    ♦    2 courses **£22.00**    ♦    3 courses **£28.00**

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**