

THE  
PUMP  
ROOM  
BATH



# SUMMER EVENING DINING AT THE PUMP ROOM



## STARTERS

£8.00



Smoked salmon, lemon, dill and capers, fennel and radicchio  
Salt baked beetroot, English goats' cheese, hazelnuts and caperberries  
Grilled mackerel, warmed potato salad, gem lettuce, asparagus  
Pump Room prawn cocktail  
Chilled cucumber, yoghurt and dill soup, rye croutes

## MAIN COURSES

£16.50



Grilled seabass, new potatoes, olives, green beans, saffron aioli  
Lemon basil pork chop, buttered new potatoes, English apple,  
fennel and gem salad, parmesan shavings  
14-day aged sirloin steak, peppercorn sauce or garlic butter,  
chunky chips, rocket salad (£6.00 supplement)  
Pumproom summer salad of cous cous, chickpeas, coriander, lemon and tenderstem broccoli  
with your choice of:  
- Chargrilled Castlemead chicken with salsa Verde  
- Spiced roast salmon fillet, lemon herb mayonnaise  
- Roast red pepper, feta, vine tomatoes, basil and capers (vegan option available)

## SIDES £3.00

Chunky chips  
Buttered new potatoes  
Classic Caesar salad  
Steamed green beans  
Heritage tomato, mozzarella, and basil salad (vegan option available)

## PUDDINGS AND CHEESE

£8.00



Summer fruit tart, raspberry sauce  
Coconut and blueberry brûlée, vanilla shortbread (vegan)  
Pump Room summer sundae  
Dark chocolate torte, clotted cream  
Selection of British cheeses with celery,  
grapes, onion chutney and crackers (£3.00 supplement)



Coffee and Chocolates £3.50

Foods described within this menu may contain nuts and other allergens.  
A 10% discretionary service charge will be added to your bill.  
VAT will be charged at the prevailing rate.

BY SEARCYS