

LUNCH MENU

Served 12noon to 2.30pm

Starters

Home made soup of the day with a herb cream and crusty bread	£6.75
Smoked salmon on a dill pikelet with shallot crème fraiche	£7.50
Confit duck leg with baby gem lettuce, blackberry balsamic glaze	£7.95
Wild mushroom and garlic bruschetta with toasted pumpkin seeds and hollandaise	£6.75
Smoked haddock fishcake with a poached egg and a Dijon and caper dressing	£6.95

Main Courses

Roast breast of Devonshire chicken with a pine nut and sage crust, buttered kale and celeriac	£13.95
Slow cooked shoulder of Wiltshire lamb roast garlic mash, green lentil tomato broth	£16.25
Cumberland sausage and white bean casserole with champ potato and red onion	£12.50
Pan fried fillet of seabass saffron potatoes, braised leeks, parsley hollandaise	£15.95
Goat’s cheese and spinach tart with roasted beetroot and confit shallot	£13.50

Light lunches

all served with home made soup of the day	
Somerset Cheddar rarebit with red onion relish	£12.50
Wild mushroom and garlic bruschetta with toasted pumpkin seeds and hollandaise	£12.75
Smoked salmon and dill blini with shallot crème fraiche	£13.50

Side Dishes

Cauliflower cheese, bacon and herb crust	£2.95
Herbed potatoes	£2.50
Roast garlic mash	£2.50
Chunky chips	£2.50
Mixed leaf salad	£2.25
Slow roast tomato, rocket and caper salad	£2.75
Braised savoy cabbage with crushed chestnuts	£2.50
Roasted fennel, orange, tarragon, toasted hazelnuts	£2.75

Puddings

Apple and elderflower fool sugared almonds, shortbread fingers	£6.00
Blackberry crème brulee tart clotted cream ice cream	£6.00
Chocolate bread and butter pudding with vanilla ice cream	£6.00
Chocolate and ginger friand with vanilla custard	£6.00
Selection of British cheeses celery, Pump Room crackers and chutney	Small £7.00 Large £9.50

Pump Room Ice Creams

Selection of award winning ice cream from Marshfield Dairy with hot chocolate sauce or fruit sauce and short bread	1 scoop £2.50 2 scoop £3.75 3 scoop £5.00
Pump Room glory vanilla ice cream, strawberry meringue, chocolate brownie, whipped cream	£6.95
Chocolate delight chocolate brownie, chocolate sauce, cocoa straws and fudge cream	£6.95

Pump Room set teas

Traditional Pump Room tea	for one £21.00
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Selection of tea sandwiches,  
goats cheese and red onion marmalade crostini,  
homemade scones with Devonshire clotted cream  
and strawberry jam,  
Pump Room pastries  
with a pot of tea or coffee

Searcys Champagne tea	for one £30.00
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Glass of Searcy’s Selected Cuvée Brut,  
smoked salmon and cucumber blini with shallot crème fraiche,  
homemade scones with Devonshire clotted cream  
and strawberry jam,  
dessert shot and Pump Room pastries  
with a pot of tea or coffee

Celebration Champagne tea	per person £35.00
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Besserat tasting tray: Selection of 3 of our Besserat Champagnes,  
smoked salmon and cucumber blini  
with shallot crème fraiche,  
homemade scones with Devonshire clotted cream  
and strawberry jam,  
dessert shot and Pump Room pastries  
with a pot of tea or coffee

All our set teas include a free refill of tea or coffee,  
please ask your waiter.

Open Daily

Morning Coffee  
from 9.30am to 12noon

Lunch  
from 12noon to 2.30pm

Afternoon Tea  
from 2.30pm until close

Dinner  
from 6pm to 9pm  
*(July and August and on other selected dates during the year) Details*  
[www.searcys.co.uk](http://www.searcys.co.uk)

Please note that opening and closing times can vary depending on time of year and events.

Reservations:  
  
Telephone 01225 444 477

Email  
[events.bath@searcys.co.uk](mailto:events.bath@searcys.co.uk)

Internet booking  
[www.searcys.co.uk/thepumproom/](http://www.searcys.co.uk/thepumproom/)

We are happy to cater for any special dietary requirements.

Foods described within this menu may contain nuts, derivatives of nuts, or other allergens. All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance, please notify a member of management, who will be pleased to discuss your needs with the head chef.

All prices include VAT at 20.0%