

LUNCH MENU

Served 12noon to 2.30pm

Starters

Home made soup of the day with a herb shallot cream	£6.75
Seared Cornish scallops with black pudding, cauliflower puree and soused red onion	£9.25
Confit Barbary duck leg with a baby gem, spring onion and chilli soy dressing	£7.50
Crayfish, cucumber and fennel salad with spiced tomato sauce	£6.95
Smoked salmon on dill pikelet with a soft egg and caper dressing	£7.95
Creamy mushroom tart , with thyme, shallots and truffle oil	£6.95

Main Courses

28 day aged 8oz Sirloin steak, garlic butter with skinny fries and rocket	£21.50
Pan roasted Barbary duck breast with creamed potato, leeks and a red wine sauce	£16.50
Mustard crust Castlemead chicken breast with butternut squash, spring greens and honey glaze	£13.50
Grilled salmon with a warmed tomato, olive, green bean and potato salad	£13.50
Braised shoulder of Wiltshire lamb, fondant potato with rosemary, garlic cream and broad beans	£15.50
Roasted red pepper and goats cheese frittata with sweet potato and basil	£12.95

Light lunches

all served with home made soup of the day	
Vine tomato, mozzarella and olive salad with rocket and rosemary focaccia	£12.95
Leek and sour cream tart with a baby gem, pea and red onion salad	£12.95
Ham hock, apple and walnut salad	£12.95

Side Dishes

Two sides £5.00 , three sides £7.00 , or four sides £9.00	
Spring vegetables	£3.00
Herb leaf salad	£3.00
Skinny fries	£3.00
Broccoli with roasted red pepper	£3.00
Minted new potatoes	£3.00
Vine tomato and sping onion salad	£3.00

WINE by the glass

To compliment our food

Champagne and Traditional Method 125ml

food match – *scallops, smoked salmon, crayfish*

Besserat Brut NV Champagne, France	£9.00
Balfour Searcys Brut Rose, English	£9.50
Bernardi Refrontolo Prosecco, Italy	£5.50

White Wine 175ml

Petit Chablis, Jaffelin Chardonnay, France food match – <i>scallops, chicken and goats cheese</i>	£7.00
Mamaku, Sauvignon Blanc New Zealand food match – <i>duck salad, grilled salmon</i>	£7.65

Red Wine

Riva Leone, Barbera, Italy food match – <i>lamb, steak, ham hock, duck</i>	£6.95
Vinha del Sud Grenache/Syrah, France food match – <i>lamb, steak, mushrooms</i>	£5.60

Rose Wine

Domaine d’Astros Rose Vin De Pays, France food match – <i>salads, scallops, peppers</i>	£6.95
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Puddings

Individual lemon meringue pie with blueberry sauce	£5.95
Rhubarb and custard trifle with caramelised almond and hazelnut	£5.95
Passion fruit cheesecake with mango coulis	£5.95
Dark chocolate tart with a raspberry salad	£5.95
Selection of British cheeses with celery, Pump Room crackers and chutney	small £6.95 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 and whipped cream	£6.50
Chocolate fudge sundae chocolate brownie, chocolate sauce, cocoa straws and fudge cream	£6.50

Coffee or Tea with Fudge

Filter coffee Pot of hand roasted fair-trade Rwandan Arabica coffee with two pieces of handmade fudge	£3.95
Loose leaf teas pot of tea, with two pieces of handmade fudge	£3.95

Assam, Darjeeling, Earl Grey, English Breakfast,
Lapsang Souchong

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

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

Reservations:

Telephone 01225 444 477

Email
events.bath@searcys.co.uk

Internet booking
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%