

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
Smoked haddock fishcake with a poached egg and a Dijon and caper dressing	£6.95
Chicken, roast red onion, herb salad pistachio granola	£7.25
Confit duck leg with baby gem lettuce, blackberry balsamic glaze	£7.95
Wild mushrooms and garlic bruschetta with toasted pumpkin seeds and hollandaise	£7.25

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
Baked Mackerel black pudding stuffing, roasted fennel, sweet potato, dill veloute	£13.95
Pan fried fillet of seabass saffron potatoes, braised leeks, parsley hollandaise	£15.95
Cauliflower and parsley risotto with roasted fennel, feta and herb leaf salad	£12.50

Light lunches

all served with home made soup of the day	
Quickes cheddar rarebit with red onion relish	£12.50
Wild mushroom and garlic bruschetta with toasted pumpkin seeds and hollandaise	£13.25
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
Caramelized banana coconut ice cream, peanut brittle	£6.00
Orange and frangipan cream tart orange compote, almond syrup	£6.00
Roasted pear friand crumble topping, crème anglaise	£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
Ice Cream Sundaes - great to share	
Pump Room Christmas glory Christmas icecream, 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
Selection of tea sandwiches, goats cheese and red onion marmalade crostini, homemade scones with Devonshire clotted cream and strawberry Champagne jam, Pump Room pastries with a pot of tea or coffee	
Searcys Champagne tea	for one £27.50

Glass of Besserat Brut NV,
smoked salmon and cucumber blini with shallot crème fraiche,
homemade scones with Devonshire clotted cream
and strawberry Champagne jam,
dessert shot and Pump Room pastries
with a pot of tea or coffee

Celebration Champagne tea per person £35.00

Besserat tasting tray: Selection of 3 of our finest house Champagnes,
smoked salmon and cucumber blini
with shallot crème fraiche,
homemade scones with Devonshire clotted cream
and strawberry Champagne 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

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%