

Pump Room Celebration  
Tea with Bubbles

Besserat Cuvée des Moines 'Tasting Tray'

Scottish smoked salmon  
and cucumber pikelet with shallot crème fraîche

Homemade scones, clotted cream  
and strawberry jam

Fruit, lemon and pistachio tart

Battenberg

Chocolate choux bun  
with white chocolate mousse

**£43.00 PER PERSON**

Foods described within this menu may contain  
nuts, derivatives of nuts or other allergens.

If you suffer from an allergy or food intolerance  
please notify a member of the Searcys team who  
will be pleased to discuss your needs with the duty  
manager or allergy champion prior to ordering.

Whilst all caution has been taken to remove  
small bones where appropriate it is inevitable  
that some may still remain.

Bath & North East  
Somerset Council

The Pump Room is managed by  
Bath & North East Somerset Council  
and catering is provided by Searcys

  
**SEARCYS**  
[www.pumproombath.co.uk](http://www.pumproombath.co.uk)



THE PUMP ROOM · BATH

# Set Lunch Menu

**TWO COURSE £17.50 | THREE COURSE £22.50**

## STARTERS

Bath chap and ham hock terrine  
pickled heritage carrot

Plum tomato, mozzarella and basil tart  
Evesham rocket salad

Todays soup (v)  
Local breads, English butter

## MAINS

Chargrilled Castlemead chicken  
Caesar salad

Pea and broad bean risotto (v)  
feta, radish and rocket salad

Cod and prawn fishcake  
pea puree, bay leaf salad, tartar sauce

## DESSERTS

Baked peach and brown sugar meringue  
blueberry cream

Mango, papaya and pineapple salad  
bee pollen, mint and goji berry syrup

Choose 2 scoops from our selection of  
Marshfield Farm Dairy organic ice creams  
with fruit sauce & our homemade vanilla shortbread

## SET AFTERNOON TEA PACKAGES

Available daily from noon

Our tea packages include:  
a pot of loose leaf tea or hand roasted coffee  
with complimentary refills

### Traditional Pump Room Tea

Egg mayonnaise and cress sandwich

Coronation chicken sandwich

Ham and tomato with mustard mayonnaise sandwich

Herb cream cheese and cucumber sandwich

Salmon shot and crisp breads

Homemade scones, clotted cream and strawberry jam

Fruit, lemon and pistachio tart

Battenburg

Chocolate choux bun with white chocolate mousse

**£25.00 PER PERSON**

### Searcys Champagne Tea

A traditional Pump Room tea  
served with a chilled glass of

Searcys Selected Cuvée

**£34.00 PER PERSON**

### Somerset High Tea

Orchard Pig Cider / Apple Rambler

Scotch egg

Piccalilli

Chicken and fennel sausage roll

Onion chutney

Cider and apple cake with apple jam

**£18.95 PER PERSON**

### Jane Austen Tea

Fentimans Ginger Beer

Bath chap and ham hock terrine

Pickled heritage carrot

2 scones (1 fruit and 1 plain)  
with plum jam, earl grey butter

Mini Bath Bun with lemon curd

Egg custard tart

Seasonal fruit fool

**£26.00 PER PERSON**

### Fish and Fizz Tea

Glass of Prosecco Porta Leone extra dry

Panko crusted cod cheeks

Triple cooked chips

Tartar sauce

Mango, papaya and pineapple salad  
with Crème fraîche and mint syrup

**£23.95 PER PERSON**