

# SUMMER EVENING



## STARTERS



Cream of watercress and sorrel soup, rosemary potato bread	£6.95
Salt-baked beetroot, goat's cheese, hazelnuts, caper dressing	£6.50
Bath Gin-cured salmon, fennel and rocket	£8.75
The Pump Room prawn cocktail	£9.00
Wiltshire ham hock terrine, pickled heritage carrots	£7.50
Air cured ham, honey glazed peach, balsamic	£8.25
Macerated vine tomatoes, mozzarella, green olive focaccia	£7.50

## MAIN COURSES



Cornish cod fishcakes, crushed peas, tartare sauce	£14.00
Grilled stone bass, saffron potato puree, courgette and broad bean salad	£18.50
Local Somerset chicken, warm seasonal bean and heritage potato salad	£14.00
Pan-fried pork tender loin, summer vegetable stew	£15.50
A dry aged local ribeye steak, hand-cut chips, sun blushed tomato butter	£27.50
A dry aged local rump steak, hand-cut chips, sun blushed tomato butter	£23.50
Clarence Court duck egg, broccoli and artichoke rosti, red pepper pesto	£14.00

### SIDES £3.00

Bath baked breads local rapeseed oil, balsamic  
Evesham rocket, watercress and pine nut salad  
Broad bean and radish salad, parsley dressing  
Roasted Bromham broccoli, caper Hollandaise  
Hand-cut chips  
Heritage potatoes, parsley butter

## PUDDINGS AND CHEESE



Vanilla creme brulee, cinnamon shortbread	£6.95
Watermelon, blueberry and raspberry salad, cherry sorbet	£6.50
The Pump Room chocolate sundae	£7.95
Summer fruit tart, fresh cream	£6.95
Marshfield organic ice creams and sorbets, berry sauce, shortbread	£6.95
Artisan British cheese selection, crackers, chutney	£9.50

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at 20%.

BY **SEARCYS**