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## BEST OF BUMPKIN MENU

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£30 per person

### STARTERS

Bumpkin seasonal soup of the day, bread and butter V  
Turmeric and thyme chicken skewer, beetroot and apple coleslaw,  
honey crème fraiche drizzle GF  
Artichoke and raspberry candy beetroot salad, lentils, feta cheese,  
spiced chickpeas and string beans V GF

### MAINS

Bumpkin Pie of the Day (choose from Chicken, Steak or Fish)  
Grilled salmon, green beans, spinach and butter sauce  
Bumpkin burger, crisp bacon and cheddar cheese, skin on chips  
Stuffed aubergine, zesty courgette and pepper, quinoa, baby  
spinach, sweetcorn and ratatouille V

### PUDDINGS

Sticky toffee pudding, vanilla ice-cream, hot butterscotch toffee  
sauce V  
Salted caramel and treacle cheesecake, mixed berry compote V  
Jude's Ice Cream selection V

### EXTRAS

Purple sprouting broccoli V 6      Hand cut chips V £4.50  
Herby leaf salad V 4.00      Sweet potato fries V £4.50  
Carrots and radishes V 4.50

### WINE PAIRING SUGGESTIONS

#### White Wine

Pinot Grigio, Conto Vecchio £26  
*Veneto, Italy | Easy going with pear and lemon*  
Verdejo, Cuatro Rayas £32  
*Rueda, Spain | White peach, crisp, juicy*  
Sauvignon Blanc, Satellite £36  
*Marlborough, New Zealand | Classic style, gooseberry, passionfruit,  
tomato leaf*  
Gavi di Gavi 'Tuffo', Morgassi Superiore £41  
*Piemonte, Italy | Aged on lees for complexity. Dry and elegant*

#### Red Wine

Merlot, Lorosco £26  
*Maipo, Chile | Very smooth with plum and blackberry*  
Syrah 'Les Coquilles Rouge' Domaine de Sainte Rose £30  
*Cotes de Thongue, France | Quite fruity, with medium intensity and light  
tannin*  
Pinot Noir "Les Cotilles", Domaine Roux £38  
*Vin de France | Sheer elegance from a top of Burgundian producer*

#### Rose Wine

Rosé de Provence, Chateau Leoube £42  
*Provence, France | Elegant, pineapple, strawberries*

Some of our dishes may contain or have been in contact with nuts, please let us know of any allergies or dietary requirements.

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## SEASONAL MENU

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£38 per person

### STARTERS

Bumpkin seasonal soup of the day, bread and butter V

Crispy duck salad, shaved English garden vegetables, noodles and chili, walnut and soy dressing

Whiskey basted barbecued spare ribs, sweetcorn, spring onion, and cucumber and tomato salsa

Artichoke and raspberry candy beetroot salad, lentils, feta cheese, spiced chickpeas and string beans V GF

### MAINS

Turmeric and sage rubbed poussin, sweet and smoky potato, bell peppers and cherry vine tomatoes GF

Stuffed aubergine, zesty courgette and pepper, quinoa, baby spinach, sweetcorn and ratatouille V

Curried Ox cheek, poppy seed and garlic flatbread, celeriac and fennel salad w/ yoghurt and honey

Grilled salmon and thyme, asparagus, roasted blood onions, mixed rice & coriander dressing GF

### PUDDINGS

Sticky toffee pudding, vanilla ice-cream, hot butterscotch toffee sauce V

Black Forest Tart, clotted cream V

Salted caramel and treacle cheesecake, mixed berry compote V

Selection of British cheeses, biscuits and home made chutney

### EXTRAS

Purple sprouting broccoli V 6      Hand cut chips V £4.50

Herby leaf salad V 4.00      Sweet potato fries V £4.50

Carrots and radishes V 4.50

### WINE PAIRING SUGGESTIONS

#### White Wine

Pinot Grigio, Conto Vecchio £26

*Veneto, Italy | Easy going with pear and lemon*

Verdejo, Cuatro Rayas £32

*Rueda, Spain | White peach, crisp, juicy*

Sauvignon Blanc, Satellite £36

*Marlborough, New Zealand | Classic style, gooseberry, passionfruit, tomato leaf*

Gavi di Gavi 'Tuffo', Morgassi Superiore £41

*Piemonte, Italy | Aged on lees for complexity. Dry and elegant*

#### Red Wine

Merlot, Lorosco £26

*Maipo, Chile | Very smooth with plum and blackberry*

Syrah 'Les Coquilles Rouge' Domaine de Sainte Rose £30

*Cotes de Thongue, France | Quite fruity, with medium intensity and light tannin*

Pinot Noir "Les Cotilles", Domaine Roux £38

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