

# BUMPKIN

## SMALL PLATES

**Cumberland pigs in blankets** ..... 6.00  
Honey, rock salt & fried rosemary

**Sourdough and butterbean hummus** ..... 6.00  
Olive oil & balsamic vinegar • V

## STARTERS

**Bumpkin soup of the day** ..... 6.50  
Bread and butter • V

**Butterflied prawns on toast** ..... 11.50  
Cream, white wine, garlic and herbs

**Crispy duck salad** ..... 8.95  
Sweet plum dressing, English garden vegetables and poached egg noodles

**Goat's cheese & cauliflower crumble** ..... 7.95  
Creamed spinach and tomato relish • GF • V

**Smoked Tofu & sweetcorn fritters** ..... 7.50  
Creamy aioli dipping sauce and spicy tomato relish • V

**Severn & Wye smoked salmon** ..... 8.95  
Farmhouse style soda bread, pickled capers and creamed horseradish • GF

**Chicken liver & bacon pate** ..... 7.50  
Toasted sour dough, Cumberland sauce, pickles • GF

## MAINS

**Grilled fishmongers salmon** ..... 19.50  
Green beans, spinach, crushed new potatoes, garlic butter • GF

**Cod steak** ..... 18.95  
Cauliflower & garlic puree, purple broccoli, almonds and English garden herb dressing • GF

**Fish and chips** ..... 16.95  
Mushy peas and tartare sauce

**Slow braised Ox cheek** ..... 16.50  
Braised celeriac, artichoke, Portobello mushroom, barley and brown ale broth

**English Game stew and dumplings** ..... 15.95  
Beer, autumn roots, chestnut mushrooms

**Bumpkin pie of the day** ..... (see specials)

**Delham vale 100% beef burger** ..... 16.00  
Cheddar cheese, crispy bacon and skin on chips

**Slow roasted pork belly and Clonakilty black pudding** ..... 16.50  
Sprouts, cabbage, carrot spaghetti and old Winchester cheese • GF

**Grilled corn fed chicken** ..... 16.95  
Glazed molasses and cider autumn fruit & vegetables, nuts and seeds • GF

**220g Rib eye steak** ..... 26.00  
peppery watercress and skin on chips • GF

## SIDE DISHES

**Cream mashed potato • GF** ..... 4.00

**Purple sprouting broccoli • GF** ..... 5.50

**Cauliflower cheese** ..... 6.50

**Skin on chips** ..... 4.50

**Sweet potato fries** ..... 5.00

**English leaf salad • V** ..... 5.00

**Roasted autumn roots • V • GF** ..... 4.50

**Green beans and spinach • V • GF** ..... 5.50

**Pepper sauce / garlic butter / red wine gravy • GF** ..... 2.00

## DESSERTS

**Millionaire cheesecake** ..... 7.00  
Toffee fudge • V

**Sticky toffee pudding** ..... 7.50  
Vanilla ice cream, butterscotch • V

**Bramley apple crumble** ..... 7.00  
Creamy custard • V

**Black forest chocolate tart** ..... 7.00  
Sweetened vanilla cream, berry compote • V

**Ice cream selection** ..... 6.50  
Sweet wafers • V

## SALADS

**Roasted squash and ricotta** ..... 14.50  
Soaked raisins, red lettuce, roasted tomatoes and pickled olives & nuts • V

**Cauliflower, mixed spicy pea and tomato salad** ..... 14.50  
Radishes, watercress, romaine and garlic yogurt & Agave dressing • V • VE

**Baked aubergine** ..... 14.50  
Zesty autumn vegetables, quinoa and sweetcorn, ratatouille • V • VE

V - VEGETARIAN • GF - GLUTEN FREE • VE - VEGAN  
Please ask to see our detailed allergens and intolerance information if you have any dietary requirements.

An optional 12.5% service charge will be added to your bill. Prices include VAT at the current rate.