

# BUMPKIN



## SMALL PLATES

- ROSEMARY FOCACCIA 3.5 • u  
oil, balsamic
- SMOKED SALMON SCOTCH EGG 6  
black olives
- HUMMUS 5 • ue  
crispy chickpeas, focaccia

- SPICY CHICKEN THIGHS 6.5  
chilli, lime yoghurt
- GRILLED ASPARAGUS 7.5 • u  
poached egg, truffle hollandaise, herb oil
- SHORT RIB NUGGETS 6.5  
harissa mayonnaise

- SMOKED HADDOCK FISHCAKES 6  
herb mayonnaise
- CHICKEN & PISTACHIO TERRINE 5.5  
toast, cornichons
- STEAMED MUSSELS small 7.5 / large 13  
British cider, shallots, sourdough

## BUMPKIN CLASSICS

- BUMPKIN CHEESEBURGER 13.5  
smoked rarebit, pickles, sesame seed brioche bun,  
skin on fries, spicy mayo
- BEER BATTERED FISH & CHIPS 15  
fat chips, peas, tartare sauce
- ROMANESCO CAULIFLOWER 13 • ue  
toasted almonds, peas, broad beans,  
lime & raisin dressing
- DINGLEY DELL BACON CHOP 14  
fried duck egg, fat chips, smoked tomato ketchup

## LARGE PLATES

- SPROUTING BROCCOLI small 7.5 / large 13 • ue  
avocado, quinoa, broad beans, chilli,  
pumpkin seeds, pomegranate seeds
- RAINBOW SALAD small 6.5 / large 10.5 • ue  
courgette, radish, carrots, pickled mixed beets,  
pumpkin seeds
- SALMON NIÇOISE 14.5  
green beans, boiled egg
- CHICKEN CAESAR 13.5  
bacon, baby gem, croutons, parmesan cheese,  
Caesar dressing
- SEA BREAM 15.5  
spring greens, confit fennel, citrus butter sauce

- BUTTERMILK CHICKEN BURGER 13.5  
brioche bun, kimchi, sriracha mayonnaise,  
skin on fries
- FLAT IRON STEAK (8oz) 15  
fat chips, smoked paprika butter, watercress
- SIRLOIN STEAK (10oz) 22.5  
fat chips, smoked paprika butter, watercress
- BUMPKIN PIE 15.5  
ask the team
- SHORT RIB OF BEEF 19.5  
fat chips, beetroot ketchup, gravy

## SIDES

- CHARRED BABY GEM 3.5 • u  
honey, truffle oil
- MIXED LEAVES 3 • ue  
shallot, dressing
- SKIN ON FRIES 3.5  
aioli
- ROASTED SWEET POTATO WEDGES 3.5 • u  
chilli, lime yoghurt
- SPRING GREENS 4 • u  
gremolata
- MASHED POTATO 3.5 • u

## PUDDING

- VANILLA CHEESECAKE 6  
berry compote
- APPLE & BERRY CRUMBLE 6  
vanilla ice cream
- FLOURLESS HAZELNUT & CHOCOLATE CAKE 6 • ue  
mascarpone
- PROFITEROLES 4.5  
hot chocolate sauce, Chantilly cream
- CHIA PUDDING 4.5 • ue  
fresh berries, pistachio, almonds
- RHUBARB TRIFLE 5.5  
shortbread
- ICE CREAM 4.5  
three scoops

Week Day Lunch Offer Monday to Friday  
Choose 2 small plates & 1 side dish for £12.00

Ask About todays Specials Saturdays@ Bumpkin- we serve brunch till 3pm  
(excluding match days and certain events)

Sundays @ Bumpkin, Breakfast till 1pm and Sunday Roasts from 1pm

u - vegetarian • ue - 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

# DRINKS MENU

## FROM THE TAP

- Bumpkin Lager 4% • 2.65 / 5.25  
 Staropramen Premium 5% • 2.65 / 5.25  
 Off Shore Pilsner 4.8% • 2.75 / 5.50  
 Guinness 4.2% • 2.75 / 5.50  
 Wolfrock Red IPA 4.8% • 2.75 / 5.50  
 Orchard Cider 5% • 2.50 / 5.00  
 Hop House 13.5% • 2.25 / 5.50

## FROM THE FRIDGE

- Peroni 330ml 5.1% • 4.95  
 Meantime London pale ale 330ml 4.5% • 4.95  
 BrewDog Punk IPA 330ml 5.6% • 5.50  
 BrewDog Vagabond GF 330ml 4.5% • 5.50  
 Doom Bar Amber Ale 500ml 4.3% • 5.25  
 Bavaria 330ml 0.0% • 4.25  
 Old Mout passionfruit & apple 500ml 5.0% • 6.50  
 Old Mout kiwi & lime 500ml 5.0% • 6.50  
 Wyld Wood organic cider 500ml 6.0% • 6.95

## SOFT/ JUICES

- COKE / DIET COKE • 3.00  
 LEMONADE • 3.00  
 GINGER ALE • 3.00  
 FRESH ORANGE JUICE • 3.00  
 JUICES • 2.50  
 pineapple, cloudy apple, cranberry, grapefruit, tomato  
 SQUARE ROOT SODA • 4.50  
 ask for today's flavours  
 KOMBUCHA • 4.75  
 healthy & non-alcoholic. Choose from Royal flush,  
 Dry dragon or Smoke house  
 OLD JAMAICAN GINGER BEER • 3.00  
 BELU WATER 300ml • 2.00  
 still /sparkling  
 BELU WATER 750ml • 4.00  
 still /sparkling

## BUMPKIN CLASSICS • 8.50

- ST MICHAELS MONT**  
 Fresh watermelon, Kettle one vodka, kwai feh lychee, vanilla sugar rim
- KENSINGTON GARDENS**  
 Kamm & sons, elderflower, prosecco, soda water, fresh grapefruit
- THE JURASSIC COAST**  
 Zubrowka Bison grass vodka, Midori, kiwi purer, cloudy apple juice
- CLOVELLY**  
 Hendricks Gin, lime juice, mint, homemade cucumber syrup,  
 agave, petals
- SNOWDONIA**  
 Kettle One vodka, agave syrup, fresh strawberries, fresh raspberries,  
 lemon juice, coconut cream
- TOWER BRIDGE**  
 Havana Anejo rum, passoa, vanilla syrup, fresh passion fruit
- HOUSES OF PARLIAMENT**  
 Markers Mark bourbon, lejay crème de peche, lemon juice,  
 angostura bitters
- MERTON ABBY**  
 Stolichnaya vodka, lejay poire pear liqueur, strawberries,  
 cloudy apple juice
- SOUTHBANK**  
 Havana Anejo 3 years old rum, lime juice, mint,  
 homemade gooseberry syrup, soda water, fresh gooseberries
- QUEEN ELIZABETH PARK**  
 Stolichnaya vodka, Cassis, raspberries, lemon juice, prosecco

## BUMPKIN BOTANICALS • 9.50

- PORTOBELLO**  
 Portobello gin, Double Dutch cucumber & watermelon tonic,  
 rose buds, cucumber
- LONDONER**  
 London No1 gin, Double Dutch tonic, fresh flowers, orange, lemon peel
- SIPSMITH**  
 Sipsmith classic gin, Double Dutch tonic, strawberries,  
 fresh dill, juniper berries
- BOODLES**  
 Boodles gin, Double Dutch tonic, rose syrup, fresh mint, raspberries
- CAMBRIDGE**  
 Cambridge gin, Double Dutch tonic, fresh mint
- HENDRICKS**  
 Hendricks gin, cucumber, elderflower, apple juice, fresh mint

## NON ALCOHOLIC • 5.50

- FINGAL'S CAVE**  
 Lime juice, mint, elderflower, cloudy apple juice, soda water
- BRIGHTON PIER**  
 Fresh raspberries, agave, sparkling water
- GIANT'S CAUSEWAY**  
 Watermelon, lychee, white peach
- BIG BEN**  
 Fresh blackberries, mint, cold brewed green tea

## BUBBLES

- |   |        |        |
|---|--------|--------|
| VAPORETTO PROSECCO NV - Veneto, Italy   | 125 ml | Bottle |
| BELSTAR CUVÉE ROSÉ SPARKLING NV - Italy | 6.25   | 29.95  |
| RUINART BRUT NV - France                | 7.50   | 34.99  |
|   | -      | 70.00  |

## WHITE WINE

- |  |        |        |        |
|--|--------|--------|--------|
| EL MURO BLANCO MACABEO - Aragon, Spain                   | 175 ml | 250 ml | Bottle |
| Refreshing, vibrant, peach                               | 4.50   | 6.25   | 19.50  |
| CONTO VECCHIO PINOT GRIGIO DELLE VENEZIE - Veneto, Italy | 6.25   | 7.75   | 25.00  |
| Dry, crisp, light  |        |        |        |
| CONDE VILLAR VINHO VERDE BRANCO - Vinho Verde Portugal   | 5.75   | 7.25   | 23.25  |
| Soft, Tropical notes, pineapple, mango                   |        |        |        |
| STELLENRUST CHENIN BLANC - Stellenbosch, South Africa    | 6.50   | 9.75   | 27.95  |
| Vanilla oak, grapefruit, pear drop                       |        |        |        |
| CAP CETTE PICPOUL DE PINET - Languedoc, France           | 7.25   | 9.75   | 28.95  |
| Soft, delicate, grapefruit                               |        |        |        |
| SATELLITE SAUVIGNON BLANC MARLBOROUGH - New Zealand      | 6.95   | 9.25   | 29.95  |
| Crisp, vibrant, citrus & passionfruit                    |        |        |        |

## RED WINE

- |  |        |        |        |
|--|--------|--------|--------|
| GABLE VIEW CABERNET SAUVIGNON - Darling River, Australia         | 175 ml | 250 ml | Bottle |
| Savoury, juicy spiced  | 5.25   | 6.75   | 22.95  |
| MASSERIA BORGIO DEI TRULLI PRIMITIVO IGP SALENTO - Puglia, Italy | 6.50   | 9.25   | 27.95  |
| EL COLECTIVO MALBEC - Mendoza, Argentina                         | 6.50   | 8.95   | 27.95  |
| Cherry, plum notes   |        |        |        |
| FINCA VALERO TINTO TEMPRANILLO GARNACHA - Aragon, Spain          | 4.75   | 6.25   | 19.50  |
| Cherries, well rounded   |        |        |        |
| LOROSCO RESERVA MERLOT - Central Valley, Chile                   | 6.25   | 7.50   | 24.95  |
| Fruity vanilla, blackcurrant                                     |        |        |        |
| LES COTILLES PINOT NOIR VIN DE FRANCE ROUX 2016 - France         | 7.50   | 10.50  | 31.95  |
| Lively & structured  |        |        |        |

## ROSE

- |  |        |        |        |
|--|--------|--------|--------|
| EL MURO ROSADO GARNACHA - Aragon, Spain                | 175 ml | 250 ml | Bottle |
| Crisp, strawberries                                    | 5.50   | 6.75   | 21.50  |
| STATUA PINOT GRIGIO BLUSH SICILIA IGT - Sicilia, Italy | 5.75   | 7.50   | 23.50  |
| White peach, juicy apples                              |        |        |        |
| LE VERSANT GRENACHE ROSE IGP D'OC - Languedoc, France  | 6.95   | 9.75   | 29.95  |
| Strawberries, raspberries                              |        |        |        |

## SPIRITS

- |                                      |       |       |
|--------------------------------------|-------|-------|
| Please ask about our premium spirits | 25 ml | 50 ml |
| BEEFEATER GIN                        | 5.00  | 7.50  |
| STOLICHNAYA VODKA                    | 5.00  | 7.50  |
| JONNY WALKER BLACK LABEL             | 6.50  | 8.50  |
| EL JIMADOR                           | 5.50  | 7.50  |