

Bumpkin

MENU £25

Freshly baked sourdough breads
Good Oil and organic butter

(V) Seasonal soup with toasted bread
Potted chicken livers with caramelised onion chutney
(((V) Stuffed Portobello mushroom with hazelnuts, breadcrumbs, topped with mature Cheddar cheese

Free-range chicken breast with wild mushrooms and pan-fried potatoes
Bumpkin fish pie salmon, monkfish, leeks and peas with mashed potato topping
(V) **Pearl barley risotto** with pumpkin and sage
Rabbit stew with heritage carrots and Maris Piper potato mash in a cider and bacon sauce

Apple crumble with homemade custard
Bumpkin chocolate cake with Camp coffee cream

Our wine recommendations are versatile choices with our party menus, or please choose from our full wine menu. We are happy to source magnums and larger formats of Champagnes, and also offer a tasty selection of cocktails using fresh, seasonal ingredients.

On Arrival

Three Choirs Classic Cuvée Brut nv (Gloucester) £28.50
Crisp Cox's green apple and citrus zing

White

The Journeyman Chenin Blanc 10 (South Africa) £19.50
Crisp and fresh, brimming with sun-ripened fruit flavours and tropical undertones

Caliterra Reserva Sauvignon Blanc 10 (Chile) £22.50
Full of all the zest and zing you expect, but definitely a Sauvignon with a softer side too

Red

Caliterra Reserva Merlot 09 (Chile) £22.50
Typical mellow up-front fruitiness. Sustainably produced from vineyard to recycled packaging

Angelo Nero d'Avola/Sangiovese 09 (Italy) £23.95
Sicily is home to the savoury, meaty Nero d'Avola grape. Smooth, warming and spicy.

All prices are inclusive of VAT at current rate and exclusive of 12.5% service charge

Menus are subject to seasonal change throughout the year without notice
For parties of 15 or more we advise you to pre-order prior to the event
£25.00 menu not available Friday and Saturday evenings.

Bumpkin

MENU £35

Freshly baked sourdough breads
Good Oil and organic butter

(V) Seasonal soup with toasted bread
Potted chicken livers with caramelised onion chutney
(((V) Stuffed Portobello mushroom with hazelnuts, breadcrumbs, topped with mature Cheddar cheese
Bumpkin own smoked salmon with pickled sea vegetables

Free-range chicken breast with wild mushrooms and pan-fried potatoes
Bumpkin fish pie salmon, monkfish, leeks and peas with mashed potato topping
(V) **Pearl barley risotto** with pumpkin and sage
Rabbit stew with heritage carrots and Maris Piper potato mash in a cider and bacon sauce
Slow roasted Dingley Dell pork belly with Savoy cabbage and creamed celeriac and apple

Apple crumble with homemade custard
Bumpkin chocolate cake with Camp coffee cream
Sticky toffee pudding with Jude's vanilla ice cream
Lavender and honey poached pear with whipped cream

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On arrival, Nyetimber Blanc de Blanc Vintage 01 (Sussex) £59.50
One of England's finest award winning wines. Complex flavours of buttered toast and apricot conserve

White

Macon Village, Cave de l'Aurore 09 (France) £31.50
Consistently good white Burgundy. Apple and citrus vitality underpinned by a whiff of roasted nuts

Hunter's Sauvignon Blanc 10 (New Zealand) £34.95
Good weight, substance and food-friendliness

Red

Amalaya Malbec, Bodega Colomé 09 (Argentina) £31.95
Produced bio-dynamically. Packed with cassis fruit and cinnamon spice

Rioja Crianza Selección, Bodegas Tobia 06/07 (Spain) £33.95
The Tobia family use only their best grapes from selected plots before ageing in French Oak casks

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Bumpkin

MENU £45

Freshly baked sourdough breads
Good Oil and organic butter

(V) Seasonal soup with toasted bread
Potted chicken livers with caramelised onion chutney
(V) Stuffed Portobello mushroom with hazelnuts, breadcrumbs, topped with mature Cheddar cheese

Bumpkin own smoked salmon with pickled sea vegetables
Baked Dorset crab with mature Cheddar cheese
Roasted wood pigeon with cobnuts, smoked bacon and Autumn leaves

Free-range chicken breast with wild mushrooms and pan-fried potatoes
Bumpkin fish pie salmon, monkfish, leeks and peas with mashed potato topping
(V) **Pearl barley risotto** with pumpkin and sage
Rabbit stew with heritage carrots and Maris Piper potato mash in a cider and bacon sauce
Slow roasted Dingley Dell pork belly with Savoy cabbage and creamed celeriac and apple
Roasted haunch of venison with Dorset sloe gin and juniper sauce with buttered kale and honey roasted parsnips

(V) **Onion tart**, topped with Lincolnshire Poacher and mixed leaves and dressing
225g 28 day aged Buccleuch rib-eye with herb butter, chips and watercress (E3 supp)

Apple crumble with homemade custard
Bumpkin chocolate cake with Camp coffee cream
Sticky toffee pudding with Jude's vanilla ice cream
Lavender and honey poached pear with whipped cream
Egg custard tart and stewed plums

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On arrival, Veuve Clicquot nv £72.50
Classic flavours of baked apple and brioche

White

Gavi La Meirana, Broglio 09 (Piedmont) £39.50
Premium, single vineyard Gavi. Fleeshy apricot and spiced apple fruits

Cloudy Bay Marlborough Sauvignon Blanc 10 (New Zealand) £52.95
Structured, powerful, fragrant. The most elegant expression of Marlborough Sauvignon

Red

Terrazas Reserva Malbec 07/08 (Argentina) £42.50
Serious, supple, rather special. Impressive concentration, well-judged oak complexity

Bourgogne Pinot Noir, Domaine Alain Michelot 06 (France) £47.95
One of Burgundy's most consistent producers, from Alain's vineyards in Nuit St Georges

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THE PRIVATE DINING ROOM

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Private dinner parties
Birthdays, celebrations and weddings
Daytime meetings, presentations and launches

FEATURING...
Space for 36 seated or 45 standing
Home cooked British menus from canapés to banquets
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Extra flowers and variety of entertainers available

BOOKINGS & RESERVATIONS 020 7341 080 reservations@bumpkin.co.uk
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