

BUMPKIN

KITCHEN BAR & GRILL

Our ingredients are thoughtfully sourced. All our beef is British, eggs are free range and chicken is Devonshire Red.

BREAKFAST

Served daily from 9am - 12pm

Breakfast In Bread 550 Your choice of Breakfast Bap or English Muffin with bacon or sausage patty

Add an egg or cheddar cheese for 1

Smoked Salmon & Scrambled Eggs 9 on white or brown toast

Poached Eggs toasted English muffin, hollandaise

Choose from Florentine, wilted spinach 7 (v) Benedict, griddled York ham 9 Royale, smoked salmon 9

Full English 10 2 fried or scrambled eggs, sausage patty, grilled tomatoes, mushrooms, grilled bacon, Heinz baked beans, potato cake, toast

Veggie 9 2 fried or scrambled eggs, grilled tomatoes, mushrooms, Heinz beans, spinach, potato cake, toast

Kippers
bread & butter



STARTERS

Warm Bumpkin Bread 3 50 (v) rapeseed oil, balsamic vinegar

Homemade Daily Soup 5 (v) Bumpkin bread

Chicken Liver Pate 7 toast, red onion chutney

Slow Braised Baby Back Ribs 7 sticky barbecue sauce

Roasted Portobello Mushrooms 750 (v) Somerset Brie, sage, garlic

British Charcuterie Board 15

West Country air-dried beef, smoked mutton, Doset Coppa, air-dried pork loin, tomato jam, bumpkin bread

British Cheese & Veg Board 12 Truckle Cheddar, Ragston, Scotch eggs, chargrilled vegetables, piccalilli

LITTLE BUMPKINS for under 10 years

2 courses & small soft drink 7

Grilled Chicken Breast with Mash or Chips Mini Beef Burger & Chips Cheesy Omelette & Chips (v) Battered Fish Fingers & Chips Mac n' Cheese

Scoop of ice cream

Host your little one's party here!

OUR PROPER PIES

all with mash & gravy or parsley sauce

Charter 14 chicken, ham bock, onions, leeks in a creamy tarragon sauce

Slow Cooked Steak & Ale 14 perfect pastry encasing tender steak, rich beef gravy

Minced Beef & Onion 1250 slow braised beef, onions

Veggie 12 50 (v) goats cheese, garden vegetables

ROTISSERIE CHICKEN,

served with chips and house sauce

Half 15

MAINS

Slow Braised Baby Back Ribs 14 sticky barbecue sauce

Classic Fish & Chips 14 beer battered haddock, mushy peas, tartare sauce

Mac n' Cheese 950 triple cheese sauce, macaroni topped with garlic breadcrumbs

Billy's Fish (Market Price) fresh from Billingsgate Market today, see board for daily changing specials

Steak, Egg & Chips 17

Coronation Chicken 12 mixed leaves

Pear & Feta Cheese Salad (v) 13 walnuts, pomegranates, mixed leaves, balsamic dressing

Warm Smoked Salmon Salad 13 watercress, herbs, green beans, potatoes

WRAPS

All served with chips Served daily from 12pm - 5pm

Pulled Roast Pork 9 Barbecue sauce, filled with coleslaw, lettuce, gherkin

Chargrilled Chicken 9 filled with chopped tomato, crispy lettuce,

Breaded Fish Finger 9 lettuce, tartare sauce

BUMPKIN BURGERS

Bumpkin burger sauce, lettuce, tomato, red onion, gherkin

buttermilk fried chicken breast, house sauce, lettuce, tomato, red onion, gherkin

Veggie 8 fried goats' cheese, mushrooms, red onion, gherkin, lettuce, red onion chutney

Stack your burger Add cheese, jalapeños, egg, mushrooms, avocado or bacon 1 each pulled pork 3 50

SIDES

Mash 3 (v)

Coleslaw 3 (v)

Peas 3 (v)

Garden Salad 3 (v)

Cheesy Chips 4 (v)

Chips 3 (v)

Mac n' Cheese 5

Wilted Spinach 3 (v)

Sage & Beer Battered Onion Rings 4 (v)

PUDDINGS

Sticky Toffee Pudding 550 toffee sauce, vanilla ice cream

Millionaire Sundae layers of soft ice cream, whipped cream, caramel sauce, chocolate sauce, shortbread

For one 4⁵⁰, for two 8 3 Scoops of Ice Cream 5

chocolate, strawberry, vanilla, English butter toffee

Bakewell Tart 6 warm with a dollop of lightly whipped cream

Apple Pie 6.5 Vanilla ice cream



SUNDAY KUA

Available from 12pm - 6pm

SERVED WITH ALL THE TRIMMINGS AND LASHINGS OF GRAVY

Ask for more roast potatoes on us - we love them too!

from 17 per person

Large table bookings available for family time.



BUMPKIN

KITCHEN BAR & GRILL



WHITE WINE

175ml/Bottle

Kinross Chenin Blanc 4 / 15 South Africa

Fratelli Leonardo Chardonnay 4⁵⁰/17⁵⁰ Italy

Venezie Pinot Grigio 5 / 19⁵⁰ Italy

Isabella de Silva Sauvignon Blanc 5 ⁵⁰/21 Chile

Preignes les Vieux Viognier 25 France

RED WINE

175ml/Bottle

Fratelli Sangiovese 4/15 Italy

Ben and Rudi Cabernet Shiraz 4⁵⁰/17⁵⁰ South Africa

Castiluzar Tempranillo 5 / 19 50 Spain

Santa Rosato Merlot 5 50/21 Chile

Casa Juanita Malbec 25 Argentina

Chateau Des Gravieres Merlot 29 Bordeaux

ROSÉ WINE

175ml/Bottle

Le Ferme Petit Paul *Grenache* 5 ⁵⁰/21 *France*

Villa Real Douro Rosado 23 Portugal

All wines by the glass, are also available in 125ml and 500ml

CHAMPAGNE AND SPARKLING WINE

125ml/Bottle

Prosecco Millesimato NV Brut 5/26

Pinot Rosato Spumante NV Rosato 5/26

NV Moet et Chandon Brut Imperial 58

AFTERNOON

Scone, Jam & Clotted Cream

with a Pot of Tea 5

COCKTAILS

Long drinks glass/jug

Bumpkin Bloody Mary 8/20 Ketel One Vodka, Ruby Port, tomato juice, seasoning and basil

London Iced Tea 8 / 20 Disaronno Amaretto, Kings Ginger, Bacardi White Rum, Tanqueray Gin, with lemon juice, topped with coke

Spiced Winter Fruit Mojito 8 ⁵⁰/22 Home Spiced Bacardi Gold with blackberries, sugar, lime, mint topped with soda

English Garden 8 ⁵⁰/22 Tanqueray Gin, Chase Elderflower Liquor, apple juice and garnished with cucumber

Short

Sipsmith Royal 9
Sipsmith Fruit Cup with sparkling wine

Espresso Martini 8 Ketel One Vodka, Kahlua and a shot of espresso

Apple Crumble 8 50 Pampero Rum, Butterscotch Schnapps and apple juice

MOCKTAILS

Long Drinks Non-alcoholic

Cherry Iced Tea 4 50

Lemon, Mint & Apple 450

Fresh Lemonade 4 50

Virgin Mary 4 50

SPIRITS + MIXERS

House Spirits

Tanqueray gin, Pampero Especial Rum, Ketel One Vodka, Johnny Walker Black Label Whisky

Single, 25ml 3⁵⁰ Double, 50ml 7 Add a Mixer 1⁵⁰

We have a large range of premium spirits, please ask your server

SOFT DRINKS

Belu Still or Sparkling, 330ml 2 Belu Still or Sparkling, 750ml 4

Juices, a choice of Fresh Tomato, Orange, Grapefruit Cranberry, Apple or Pineapple Juice 2⁵⁰

Ben Shaws Dandelion & Burdock, Cloudy Lemonade or Club Soda 2^{50}

Coke or Diet Coke, 330ml bottle 3

SANGAREE

glass 7/jug 20

According to the Gentlemen of the Strand London, the British were firm favourites as the inventors of the original sangria. As early as 1736 the cocktails would be made of a Madeira or Port base, mixed with raw cane sugar and water.

Our versions are more reminiscent of the modern version.

Red Wine

Ben Shaws Cloudy Lemonade, Pussers Navy Rum and lemon

Sherry

sugar syrup, sparkling water and nutmeg

Rose Wine

strawberry liquor, strawberries and club soda

CRAFT BREW BOTTLES

Brew Dog Punk IPA, 330ml 5 Curious Brew Chapel Down, 330ml 5 Canterbury Jack IPA 500ml 5 Whitstable Bay Organic IPA 500ml 4 50 Aspall Dry Suffolk Cyder, 500ml 6 50

DRAUGHTBEERS

1/2 Pint / Pint

Whitstable Bay Lager $2^{30}/4^{50}$ Kents Best 2/4Thatchers Gold $2^{30}/4^{50}$ Oyster Stout $2^{40}/4^{80}$

TEA 4 COFFEE

Tea Pigs 2 50

English Breakfast, Darjeeling Earl Grey, Green Tea, Peppermint, Chamomile, Ginger & Lemon, Lemongrass

Espresso, Americano, Macchiato 2

Cappuccino, Latte 2 50

Hot Chocolate, Mocha 3

Liqueur Coffee 7 50

REAL MILKSHAKES

STRAWBERRY, VANILLA, CHOCOLATE or ENGLISH BUTTER TOFFEE 4

HARD SHAKES

FOR GROWN UP SHAKES, ADD A SHOT 3^{50} EACH VODKA, RUM OR AMARETTO





