

## 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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## Bumpkin

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Private dinner parties  
Birthdays, celebrations and weddings  
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Space for 36 seated or 45 standing  
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Selection of playlists and Ipod facilities available  
Private bar, Wi-Fi and 50" plasma  
Extra flowers and variety of entertainers available

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