

The Pump House

Winter

SNACKS

Tunworth cheese croquettes with English mustard mayonnaise (V)

Smoked cod's roe with sea lettuce seasoning and fennel seed crackers

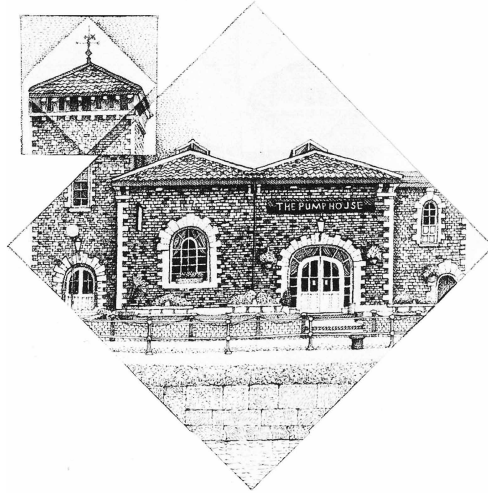
Home baked bread with Graymare farm butter

Roasted bone marrow with onions and crispy ox tongue

£4.50 each

APERITIF

GIN OF THE DAY



SOUP OF THE DAY,
HOME-MADE BREAD **£6.00**

VALENTINES

FIVE COURSE TASTING MENU
paired with
FOUR GIN COCKTAILS

£50.00

14, 15 and 16 February
7.30pm

CHARCOAL GRILL

Barnsley chop with beer mustard mash, broccoli and rosemary jus
£17.50

Dry aged rib eye with hassleback potatoes, buttered kale and sauce gribiche
£22.00

Onglet of local beef with Anna potato, roast beetroot and horseradish
£16.00

STARTERS

Celeriac, apple and mushroom tart with black truffle (V) **£8.50**

Pickled mackerel with dill, turnip and crispy oyster **£8.00**

Ashton court venison liver with onions and browned butter mash **£7.00**

Trout with red winter vegetables and nasturtiums **£9.00**

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Fish stew, rouille,
Westcombe cheddar, croutons
£8.00 / £12.00

MAINS

Charcoal roasted cauliflower with curry spice, brown lentils, almonds and coriander (VE) **£15.00**

Roast hake with chicken skin, button mushrooms, leeks and tarragon **£18.50**

Roast crown of red leg partridge with pumpkin, pear and king oyster mushroom **£19.00**

Thornback ray with browned butter, cockles and January king **£17.50**

SIDES

Cauliflower cheese

Broccoli with almonds and seaweed seasoning

Skinny fries

Triple cooked chips

£3.50 each

DESSERTS

Parsnip crème caramel with pedro ximenez raisins and gingerbread
£8.00

Bitter chocolate, orange and cardamom fondant with live yoghurt sorbet
£9.00

Quince tart tatin with bay leaf ice cream
£12.00 (2 sharing)

Lemon leaf pannacotta with Long Ashton honey and macadamia nut granola
£7.00

Sticky toffee pudding with Chapel Farm clotted cream
£6.00

CHEESE BOARD

A selection of local artisan cheese served with house chutney and crackers
£9.00

SUNDAYS

12—4

a proper Sunday roast with all the trimmings
BOOKING IS ADVISED

NOW TAKING BOOKINGS FOR MOTHER'S DAY 31ST MARCH

Please contact our events team 0117 9272229 / info@the-pumphouse.com

THE PUMP HOUSE, MERCHANTS RD, BRISTOL
0117 9272229 www.the-pumphouse.com

Food served between 12-3 and 6-9 (12-3 and 6-8.30 on Sunday). All ingredients are locally sourced and organic where possible. Please inform staff on arrival of any dietary requirements and allergies. A discretionary 10% service charge, which is shared equally by all staff, will be added to all bills. We operate a come as a group, pay as a group policy.

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Winter

WHITE WINE

125ml 175ml 250ml Bottle

Espeto Verdejo
Spain

£3.50 £5.00 £6.80 £20.00

Cantine Paolini Pinot Grigio
Italy

£4.00 £5.60 £7.80 £23.00

Grange Des Roccs Picpoul De Pinet
France

£4.50 £6.20 £8.70 £26.00

The Revenant Sauvignon/Chenin Blanc
South Africa

£5.50 £7.50 £10.00 £30.00

Stoneburn Marlborough Sauvignon Blanc
New Zealand

£5.70 £7.70 £11.00 £33.00

RED WINE

125ml 175ml 250ml Bottle

Sun and Air Cinsault
South Africa

£4.20 £5.20 £7.80 £25.00

Anares Rioja Crianza
Spain

£5.00 £6.00 £9.50 £28.50

Ernie Els 'The Big Easy'
Cabernet Sauvignon South Africa

£5.50 £7.50 £10.00 £30.00

Castel Del Lupo Pinot Nero
Italy

£5.50 £7.50 £10.00 £30.00

Amauta Absoluto Malbec
Argentina

£7.00 £8.25 £11.00 £33.00

— for more wines by the bottle please ask for our full wine list —

VINTAGES MAY VARY ACCORDING TO AVAILABILITY

SPARKLING

125ml Bottle

Prosecco Treviso Frasinelli

£6.50 £30.00

Testalut Carte D'Or Champagne Brut France

£10.00 £50.00

ROSE

125ml 175ml 250ml Bottle

Vignes D'oc Rose

£3.60 £5.00 £6.80 £20.00

Rosie Cotes de Provence

£5.90 £8.20 £11.60 £35.00

BRISTOL'S BIGGEST COLLECTION OF GIN

Ask our gin gurus for a recommendation or try one of our top six

Woden Grapefruit + Fever-Tree indian tonic

Pinkster Berries + Fever-Tree light tonic

Tarquins Lemon + Fever-Tree light tonic

Da Mhile Seaweed Olive + Fever Tree Mediterranean tonic

6 O'clock Damson Hot gin + juice

6 O'clock Sloe gin + Fever Tree ginger beer

£6.50 each (25ml measures + mixer)

We cater for bespoke events on and offsite, please email
our events team for further information
info@the-pumphouse.com



Bird in Hand — in a rural setting close to central Bristol, the Bird in Hand offers fantastic food and ales in a warm, welcoming environment with a real log fire — perfect for families and dogs.

LONG ASHTON — www.bird-in-hand.co.uk



The Redan Inn — traditional public house serving fine food from local produce, specialist gin (over 100), local ale and fine wine. Seven boutique rooms, a roaring wood-burner, heated marquee and idyllic garden with free roaming chickens.

CHILCOMPTON — www.theredaninn.co.uk

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