

The Pump House

Early Summer

SNACKS

Home baked bread
and butter
£4.00

Baked half shell scallop
with elderflower
and apple
£5.00

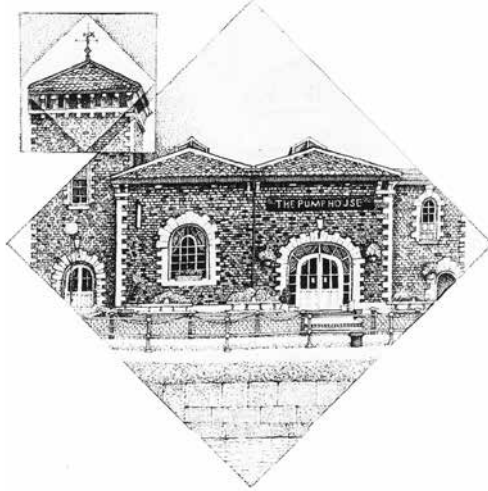
Nocellara olives
£4.50

Smoked cods roe
with fennel crackers
£4.50

Black pudding scotch
egg with brown sauce
£4.50

APERITIF

GIN OF
THE DAY



CLASSICS

Beer battered hake,
triple cooked chips,
bashed peas and
tartare sauce
£14.00

Pumphouse
beef burger,
skin-on fries and
baby gem salad
£13.00

Black garlic
glazed ham, egg,
triple cooked chips
and pineapple salsa
£14.00

Westcombe vintage
cheese ploughman's
£9.50

SHARING BOARDS

all served with
home baked bread
£12.50 each

Homemade ham hock
terrine and sausage roll,
crackling with pickles
and red onion jam

Roll mop herrings,
smoked cod's roe with
seaweed seasoning and
smoked mackerel pate
with pickled cucumber

Artisan cheeses:
Westcombe cheddar,
Colston Basset blue
cheese, Tunworth
with chutney and
fruit preserves

SUNDAYS 12—4

a proper Sunday roast
with all the trimmings
BOOKING ADVISED

STARTERS

Cornish grilled squid, heritage tomatoes,
gooseberries and lovage..... **£8.50**

Duck liver parfait, brioche,
nectarine and lamb's lettuce..... **£8.50**

Hand-picked Cornish crab,
pickled melon and wasabi..... **£9.00**

Hotwells courgette, Somerset brie,
marjoram and linseeds..... **£8.00**

1/2 KG RIVER EXE MUSSELS
cooked in cider, parsley and cream
£10.00 with bread / **£12.00** with fries

MAINS

Tasting of Spring lamb, lamb fat potato terrine,
wet garlic and globe artichoke..... **£24.00**

Thornback Ray wing, Jersey Royals,
spring vegetables and lemon verbena..... **£19.00**

Cornish cod, confit chicken,
king oyster mushroom and rainbow chard..... **£19.00**

Ricotta gnudi, new season peas,
turnip, apple and smoked almonds (V)..... **£16.50**

CHARCOAL GRILL

Whole Cornish
mackerel,
Jersey Royals,
braised fennel and
preserved lemon
dressing
£15.00

Spring Chicken,
charred baby gem,
chilli, shallot and
hazelnut dressing
£16.00

Rare onglet of
local beef with
watercress and caper
salad, herb butter and
triple cooked chips
£17.00

SIDES

Skin on fries

Baby gem, fennel
and radish salad

Heritage tomatoes,
pickled shallot
and watercress

£4.00 each

We cater for bespoke events on and offsite, please email our events team
for further information 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). Our bar snack menu is available between 3-6 Monday-Saturday.
All ingredients are locally sourced and organic where possible. Please inform staff on arrival of any dietary requirements
and allergies. A 10% service charge is added to bills for groups of 6 and more, which will be shared equally amongst staff.
We operate a come as a group, pay as a group policy.

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DESSERT

68% chocolate and dulce de leche
tart and bay leaf ice cream
£9.00

Elderflower parfait,
malted barley and strawberry
£8.00

Grilled peach pavlova,
raspberries and lemon thyme
£7.50

Sticky toffee pudding
and clotted cream
£6.50

Colston Basset blue cheese, honey cake,
candied walnuts and Pedro Ximénez raisins
£7.50

WHITE WINE

125ml 175ml 250ml Bottle

Espeto Verdejo
Spain
£3.40 £4.70 £6.80 £20.00

Neil Joubert Chenin Blanc
South Africa
£3.90 £5.40 £7.80 £23.00

Cantine Paolini Pinot Grigio
Italy
£3.90 £5.40 £7.80 £23.00

Grange Des Roc's Picpoul De Pinet
France
£4.35 £6.10 £8.70 £26.00

Stoneburn Marlborough Sauvignon Blanc
New Zealand
£5.50 £7.70 £11.00 £33.00

RED WINE

125ml 175ml 250ml Bottle

Sun and Air Cinsault
South Africa
£3.90 £5.40 £7.80 £23.00

Cerro Anon Rioja Crianza Tempranillo
Spain
£4.75 £6.90 £9.50 £28.50

Ernie Els 'The Big Easy'
Cabernet Sauvignon South Africa
£5.00 £7.20 £10.00 £30.00

Castel Del Lupo Pinot Nero
Italy
£5.00 £7.20 £10.00 £30.00

Amauta Absoluto Malbec
Mendoza Argentina
£5.50 £7.70 £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
£5.00 £30.00

Testalut Carte D'Or Champagne Brut, France
£10.00 £55.00

ROSE

125ml 175ml 250ml Bottle

Vignes D'oc Grenache Syrah, France
£3.40 £4.70 £6.80 £20.00

Cotes de Provence, France
£6.00 £8.90 £12.00 £36.00

BRISTOL'S BIGGEST COLLECTION OF GIN

Ask our gin gurus for a recommendation or try one of our favourites

The Botanist Lemon + Fever-Tree Indian tonic

Altitude Strawberry, mint + Fever-Tree Mediterranean tonic

Tarquin's Rhubarb, raspberry + Fever-Tree Sicilian lemonade

Curio Seaweed Olive + Fever-Tree elderflower tonic

Woden Grapefruit + Fever-Tree Indian tonic

£6.50 each (25ml measures + mixer)

Ask about our seasonal foraging walks
starting from all three of our pubs,
led by Toby Gritten



Bird in Hand

LONG ASHTON — www.bird-in-hand.co.uk



The Redan Inn

CHILCOMPTON — www.theredaninn.co.uk

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