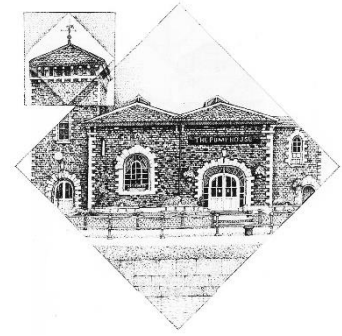


The Pump House

Festive Menu 2017

Two courses £24.50*

Three courses £29.50



STARTERS

French onion soup with Westcombe cheddar crouton

Torched Cornish mackerel with broccoli and granny smith apple

Roasted wood pigeon with quince, swede and hazelnuts

Salad of beetroot and walnuts with Bagborough Farm goats curd (V)

Free range chicken and smoked ham hock terrine with pickled vegetables and toasted brioche

Salad of raw winter vegetables with greenhouse shoots, nuts and seeds (V)

MAINS

Fried semolina gnocchi with leeks, walnuts and Colston Bassett stilton (V)

Black treacle turkey with spiced red cabbage, sweet potatoes and cranberry ketchup

Haunch of wild venison with bashed swede and potato terrine

Roast Cornish plaice with brown shrimp and seaweed butter sauce, leeks and mash

Belly of woodland reared pork with parsley root, puy lentils and smoked garlic mash

Confit onion, chestnut and winter chanterelle tart
with fresh cheese and turnip served with a fennel and orange salad (V)

DESSERTS

Sticky toffee pudding with Devonian clotted cream (V)

Suet loaf with celeriac and crème fraiche

Bitter chocolate and hazelnut delice with candied walnuts and coffee ice cream

Peanut butter parfait with caramelised bananas and salt caramel ice cream (V)

Two locally sourced cheeses with crackers and house chutney

Dessert wine or Gin of the day digestif (V)



THE PUMP HOUSE, MERCHANTS RD, BRISTOL

01179272229 www.thepumphouse.com

Food served between 12-3 and 6.30-9.30.

Please inform staff of any dietary requirements and allergies

*Two courses not available at peak times during December 2017

A discretionary 10% service charge, which is shared equally by all staff is added to all bills.