

The Pump House

Early Spring

NIBBLES

Home baked
bread and butter
£3.00

Olives
£3.00

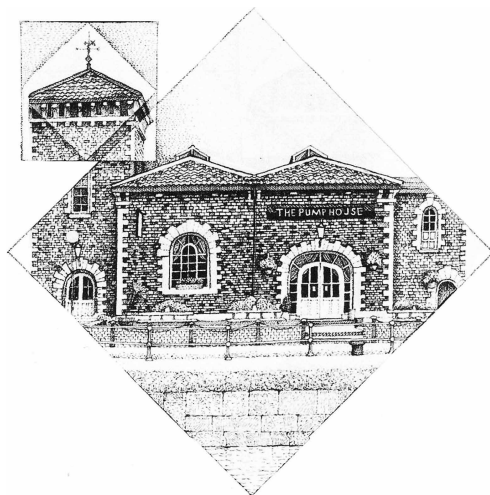
Crispy parsnips,
curried mayonnaise
£4.50

Scotch egg and
English mustard
£4.50

Sloe gin
cured salmon
with brown bread
and butter
£6.50

APERITIF

GIN OF
THE DAY



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

SIDES

Cauliflower
cheese

Skinny fries

Triple
cooked chips

Seasonal
greens

£3.50 each

CHARCOAL GRILL

Dry aged 8oz rump,
with roast portobello,
wild garlic butter
and fries
£22.00

Dry aged rib of
local beef with
seasonal vegetables,
anna potato,
horseradish and
red wine sauce
£54.00
(two people sharing)

CHEESE

Four
locally sourced
artisan cheeses,
house chutney,
crackers
£9.00

STARTERS

Rabbit and foie gras terrine with Yorkshire
forced rhubarb and gingerbread..... **£9.00**

Cured salmon mi-cuit
with pink grapefruit, mussels and dill..... **£8.00**

Slow poached duck's egg with charcoal
roast new potatoes and wild garlic velouté.. **£6.50**

Seared Cornish squid
with broccoli and sea beet **£9.00**

Wiltshire hare with parsnips,
hazelnuts and morel..... **£8.00**

MAINS

Whole lemon sole with
brown shrimp and tarragon butter sauce,
leeks and mash..... **£19.50**

Roast Skrei cod with salsify,
sprouts and crispy chicken wings **£17.50**

Wincanton wood pigeon, with onions,
root vegetables and puy lentils **£18.50**

Rolled shoulder and crispy breast of
Mendip hogget with sprouting broccoli
and boulangère potato..... **£17.00**

Violet artichoke, Roscoff onion and homemade
ricotta tart with morel and walnuts **£18.00**

DESSERTS

Yorkshire
forced rhubarb
and custard
£8.00

Salted peanut
parfait with
caramelised
banana and bitter
chocolate sorbet
£7.50

Puffed wheat
panacotta with
Pedro Ximénez
raisins and
hazelnut granola
£7.00

Sticky toffee pudding
with clotted cream
£6.00

Tasting plate of blood
orange and chocolate
£9.00

OUR EIGHT COURSE TASTING MENU IS SERVED ON FRIDAY AND
SATURDAY EVENINGS IN OUR MEZZANINE RESTAURANT OR CAN BE
BOOKED IN ADVANCE FOR SPECIAL OCCASIONS



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

Food served between 12-3 and 6-9 (12-4 and 7-9 on Sunday). May contain traces of nuts. All ingredients are locally sourced and organic where possible. A discretionary 10% service charge, which is shared equally by all staff, will be added to all bills.

The Pump House

Early Spring

WHITE WINE

125ml 175ml 250ml Carafe Bottle

Le Ballon Vermentino Languedoc France

£3.50 £5.00 £6.80 £20.00

New Hall Pinot Gris England

£4.30 £6.00 £8.40 £25.00

Azumbre Verdejo Rueda Spain

£5.00 £6.80 £9.00 £27.00

The Curator Chenin Viognier Chardonnay
South Africa

£5.50 £7.00 £9.50 £29.00

Chablis Jean Marc Brocard France

£6.00 £8.00 £11.00 £32.00

Dog Point Marlborough Sauvignon Blanc
New Zealand

£6.50 £8.50 £12.00 £36.00

RED WINE

125ml 175ml 250ml Carafe Bottle

Le Ballon Grenache Cinsault Cabernet
Languedoc France

£3.50 £5.00 £6.80 £20.00

Norton Porteno Malbec Argentina

£5.00 £6.50 £8.50 £25.00

Allegory Shiraz Western Australia

£5.50 £7.00 £9.50 £29.00

Chianti Superiore Santa Cristina Italy

£6.0 £8.00 £10.00 £31.00

16 Ridges Early Pinot Noir Hereford England

£6.50 £8.50 £10.50 £33.00

Tobelos Crianza Rioja Alta Spain

£7.00 £9.00 £12.00 £36.00

ROSE

125ml 175ml 250ml Carafe Bottle

Vignes D'oc Rose

£3.60 £4.80 £6.50 £18.00

WINTER GIN

All 25ml measures

Elemental Cornish Gin

Lemon zest + Fever Tree Tonic

Crazy Gin

Pomegranate + Naturally light Fever Tree Tonic

Tarquin's Dry Gin

Orange + Fever Tree Aromatic Tonic

£7.50 each

SPARKLING

125ml Bottle

Prosecco Treviso Frasinelli

£6.50 £30.00

Bird in Hand Sparkling Pinot Noir
Australia

£7.50 £35.00

Pellegrim Westwell Brut
Canterbury England

£9.00 £45.00

Testalut Carte D'Or Champagne Brut
France

£10.00 £50.00

WE ALSO HAVE
A SELECTION
OF CIGARS AVAILABLE
FROM OUR HUMIDOR
PLEASE ASK A MEMBER
OF STAFF FOR DETAILS

FOR MORE WINES BY THE BOTTLE PLEASE ASK STAFF
FOR OUR FULL AWARD WINNING WINE LIST
VINTAGES MAY CHANGE ACCORDING TO AVAILABILITY



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