

The Pump House

Early Summer

NIBBLES

Pulled pork and
cider croquettes
with apple sauce
£4.50

Sloe gin
cured salmon
with dill-pickle
crème fraîche
£6.50

Scotch egg and
English mustard
£4.50

Mushroom
oglesfield arancini
£4.50

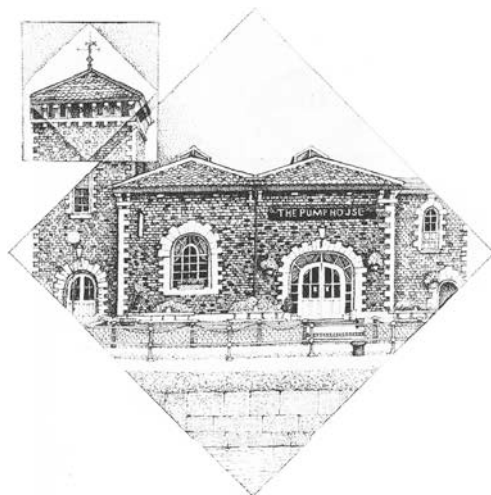
Nocellera olives
£3.00

Home baked
bread and butter
£3.00

Smoked cod's roe
£5.00

APERITIF

GIN OF
THE DAY



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

SIDES

Watercress and
rocket salad

Cauliflower cheese

Seasonal greens

Skinny fries

Triple cooked chips

£3.50 each

WHOLE CRAB

Served with aioli
and brown bread
£12.50

or fries **£14.50**

CHARCOAL GRILL

Dry aged
8oz rump with
ox heart tomatoes,
horseradish and fries
£22.00

Dry aged rib of
local beef with
wild garlic butter,
watercress and
caper salad,
triple cooked chips
£54.00
(two people sharing)

CHEESE

Selection of artisan
cheese served with
house chutney
and crackers

one two four
£4.50 £6.00 £9.00

COLSTON BASSETT STILTON,
TUNWORTH, WESTCOMBE
CHEDDAR, BOSWORTH ASH

STARTERS

Wye Valley asparagus
with hazelnuts, curds and whey..... **£8.00**

Onglet tartare with wild garlic, St. Georges
mushrooms and preserved hen's yolk..... **£7.50**

Hand-picked Cornish crab
with shaved fennel and English apples..... **£9.00**

River Fal mussels with Ashton Press cider,
parsley and cream **£8.50**

Castlemead Farm chicken and smoked
ham hock terrine with lacto-fermented
piccalilli and toasted brioche..... **£8.00**

MAINS

Roast rump of Mendip lamb with spring garlic,
asparagus and St. Georges mushrooms..... **£18.50**

Whole plaice with brown shrimp butter
sauce and spring greens..... **£19.50**

Roast Cornish hake with spring vegetables,
squid and seaweed dashi..... **£16.00**

Tenderloin of woodland reared pork
with apple, radish, puy lentils and lovage..... **£17.50**

Fried semolina gnocchi with violet
artichokes, peas, beans and walnuts..... **£16.00**

PUB CLASSICS

AVAILABLE
LUNCHTIME AND
EVENINGS OUTSIDE
ON THE TERRACE

Butcombe
beer-battered hake
with bashed peas,
triple cooked chips
and tartare sauce
£12.50

Pump House beef
burger with dressed
salad and fries
£12.50

Smoked haddock
and salmon fish cake
with poached egg,
greens and hollandaise
£11.00

Westcombe cheddar
or honey and mustard
roast ham ploughmans
with house pickles and
home-baked bread
£9.00

ALL OUR FOOD IS FRESHLY PREPARED AND COOKED TO
ORDER SO PLEASE ALLOW ENOUGH TIME FOR YOUR DINNER,
ESPECIALLY DURING BUSY PERIODS

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

Food served between 12-3 and 6-9 (12-4.30 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 Summer

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

GINS OF THE MONTH

All 25ml measures

Poli Marconi 46 Gin

Fresh Grapes + Naturally Light Fever Tree Tonic

Warner Edwards Melissa Gin

Lemon Zest, Mint From Our Garden + Fever Tree Tonic

Slingsby Rhubarb Gin

Rhubarb + Fever Tree Elderflower 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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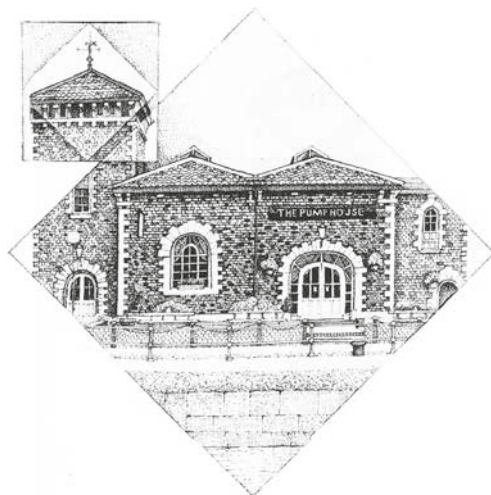
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