

The Pump House

Autumn

NIBBLES

Pulled pork and Oglesfield rarebit with Worcestershire sauce
£6.00

Breaded mushrooms with aioli
£4.50

Smoked haddock and salmon fishcakes with tartare sauce
£5.00

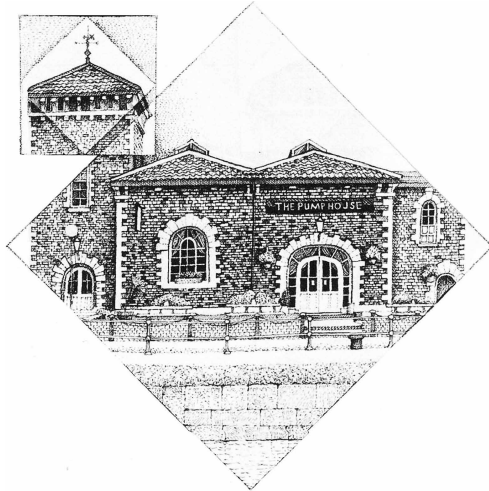
Roasted bone marrow with confit onions and toasted sourdough
£5.50

Bread and olives
£5.00

APERITIF

GIN OF THE DAY

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



SIDES

Cauliflower cheese
Triple cooked chips
Skinny fries
Buttered seasonal greens
£3.50 each

CHRISTMAS

FESTIVE MENU
1 - 24 DECEMBER

£24.50
two courses

£29.50
three courses

CHARCOAL GRILL

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

Rare roast onglet with bone marrow, beetroot and anna potato
£17.00

STARTERS

Roasted wood pigeon with swede, quince, nuts and seeds **£7.50**

Tartare of wild venison with charcoal, fennel and English mustard **£8.50**

Torched mackerel with cucumber, mussels and horseradish..... **£8.00**

Soft boiled Parsonage Farm hens egg with Jeresalem artichoikes and hazelnuts... **£7.00**

Seared scallops with sweetcorn and crispy chicken wings **£11.00**

MAINS

Curry butter poached Cornish hake with quinoa, cauliflower and apples..... **£16.50**

Wild mushroom and onion tart with Jersey curds and whey, crown prince and toasted pumpkin seeds..... **£16.00**

Roasted partridge with butternut squash, chestnuts and wild mushrooms..... **£17.50**

Whole roasted plaice with grilled spring onions, brown shrimp butter sauce and mash..... **£21.50**

Roasted duck breast with celeriac, hispi cabbage and plums..... **£22.00**

PUB CLASSICS

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

Gammon with fried duck egg, pineapple salsa and triple cooked chips
£13.00

Cornish mussels with Ashton Press cider, parsley and cream
£9.00

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

PLEASE ASK YOUR WAITER ABOUT OUR DAILY SPECIALS

CHEESE

Selection of artisan cheese served with house chutney and crackers
one two four
£4.50 £6.00 £9.00

TUNWORTH, DRIFTWOOD,
WESTCOMBE CHEDDAR,
DORSET BLUE VINNY

WE ARE NOW TAKING BOOKINGS FOR CHRISTMAS
Please email our events team info@the-pumphouse.com for reservations

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

Food served between 12-3 and 6-9 (12-4 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.

The Pump House

Autumn

WHITE WINE

125ml 175ml 250ml 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

The Curator Chenin Viognier Chardonnay
South Africa

£5.50 £7.00 £9.50 £29.00

Stoneburn Marlborough Sauvignon Blanc
New Zealand

£5.70 £7.70 £11.00 £33.00

Chablis Jean Marc Brocard France

£6.50 £8.50 £12.00 £36.00

RED WINE

125ml 175ml 250ml Bottle

Le Vignes D'oc Rouge
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

Ernie Els 'The Big Easy'
Cabernet Sauvignon South Africa

£5.50 £7.50 £10.00 £30.00

Chianti Superiore Santa Cristina Italy

£6.00 £8.00 £10.00 £31.00

Devils Corner Pinot Noir Tasmania Australia

£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 Bottle

Vignes D'oc Rose

£3.60 £4.80 £6.80 £20.00

Rosie Cotes de Provence

£5.90 £8.20 £11.60 £35.00

GINS OF THE MONTH

from our selection of over 600

All 25ml measures

Da Mhile Seaweed Gin

Lemon Thyme + Naturally Light Fever Tree Tonic

Whittakers Pink Particular Gin

Pink Peppercorns + Fever Tree Tonic

Jawbox Classic Dry Gin

Lime Zest + Fever Tree Ginger Ale

£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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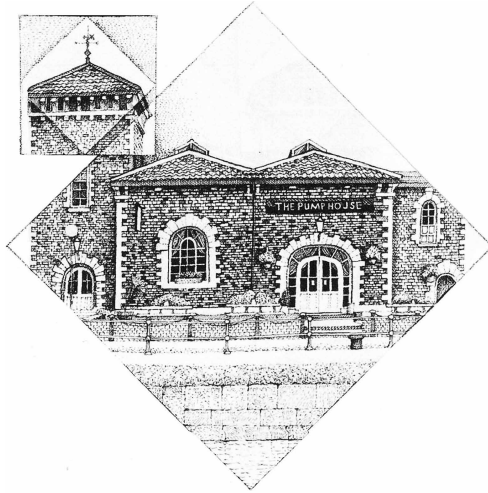
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