

The Pump House

Winter

NIBBLES

Pulled pork and cheddar rarebit with Worcestershire sauce
£5.50

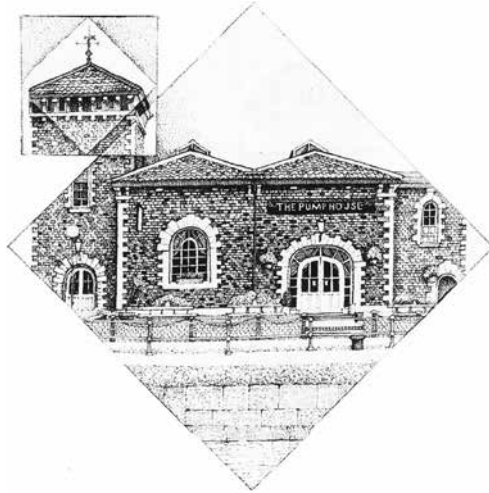
Sloe gin cured salmon with dill pickle crème fraîche
£6.50

Crispy parsnips with curry sauce
£4.50

Bone marrow with confit onions and toasted sourdough
£5.50

APERITIF

GIN OF THE DAY



NOW TAKING BOOKINGS FOR
VALENTINES DAY

SIX COURSE TASTING MENU
£40.00

PUB CLASSICS

Pie of the day with seasonal greens
£12.00

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

Cumberland sausage with hispi cabbage and mash
£13.00

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

Smoked haddock and salmon fish cakes with hollandaise, poached egg and seasonal greens
£12.50

PLEASE ASK YOUR WAITER ABOUT OUR DAILY SPECIALS

CHARCOAL GRILL

Dry aged rib of local beef with bone marrow, béarnaise and triple cooked chips
£54.00
(two people sharing)

Barnsley chop with beer mustard mash, cavolo nero and salsa verde
£18.00

Rare roast onglet with onions, anna potato and red wine jus
£17.00

STARTERS

Pigs head terrine with pickled vegetables and toast..... **£6.50**

Seared scallops with parsnip, apple and free range chicken..... **£9.50**

Slow cooked hen's egg with Jerusalem artichokes, hazelnuts and winter truffles (V)..... **£8.50**

Devon river trout with puy lentils and winter brassicas..... **£7.50**

English carrot with kombucha, sesame and coriander (VE)..... **£7.00**

MAINS

Roast Cornish hake with winter vegetables, real ale and wild mushrooms..... **£16.50**

Cornish plaice with warm tartare, river Fal mussels, leeks and dill..... **£17.00**

Pork belly with parsley root, puy lentils and smoked garlic mash..... **£16.00**

Fried semolina gnocchi with beetroot, walnuts and kefir (V)..... **£15.50**

Tasting plate of winter vegetables with nuts and seeds (VE)..... **£16.50**

CHEESE BOARDS

Served with house chutney and crackers
choose from:

TUNWORTH, DRIFTWOOD, WESTCOMBE CHEDDAR, DORSET BLUE VINNY

two four
£6.00 £9.00

SIDES

Cauliflower cheese
Triple cooked chips
Skinny fries
Hispi cabbage with lemon and hazelnut butter
£3.50 each

KIDS MENU
£6.00 each

Fish and chips with mushy peas
Sausage, mash and garden peas

Chicken goujons with peas and fries
Cauliflower cheese with greens and fries (V)

VEGAN OPTION AVAILABLE ON REQUEST

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. We operate a come as a group, pay as a group policy.

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WHITE WINE

125ml 175ml 250ml Bottle

Le Ballon Vermentino Languedoc France

£3.50 £5.00 £6.80 £20.00

New Hall Classic White Pinot 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

Gavi di Tessarolo La Fornica
Italy

£5.80 £8.00 £11.40 £34.00

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

SPARKLING

125ml Bottle

Prosecco Treviso Frasinelli

£6.50 £30.00

Bird in Hand Sparkling Pinot Noir
Australia

Bottle **£35.00**

Pellegrim Westwell Brut
Canterbury England

Bottle **£45.00**

Testalut Carte D'Or Champagne Brut
France

£10.00 £50.00

Moet & Chandon Grand Vintage 2006
France

Bottle **£95.00**

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

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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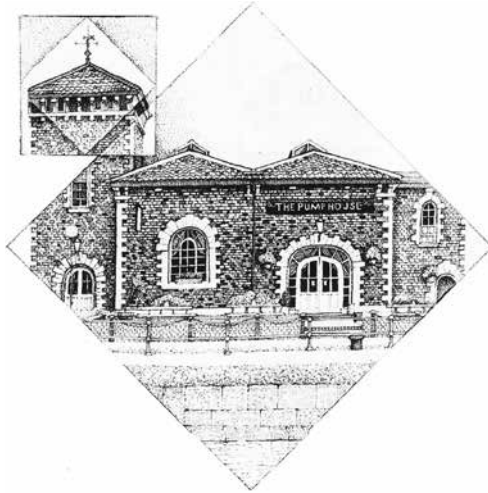
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