

# The Pump House

## Early Spring

### NIBBLES

Cumberland sausage  
scotched egg with  
Worcestershire sauce  
**£4.50**

Wild garlic and  
Westcombe cheddar  
croquettes  
**£5.00**

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

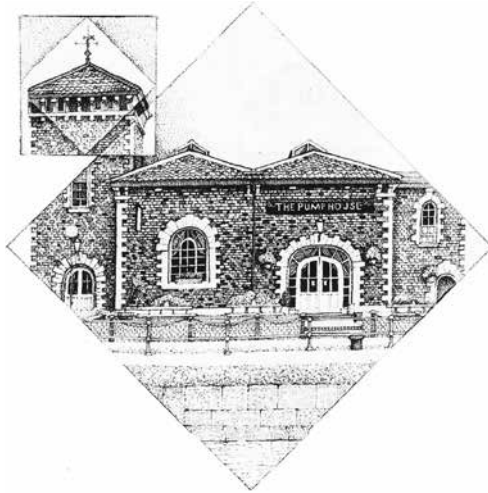
Crispy parsnips  
with curry sauce  
**£4.50**

Home baked bread  
and butter  
**£4.50**

### APERITIF

GIN OF  
THE DAY

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



JOIN US  
**SUNDAYS**  
12—4

for a proper  
Sunday roast with  
all the trimmings

BOOKING IS ADVISED

### CHARCOAL GRILL

Dry aged rib of local  
beef with salt roast  
beetroot, anna potato  
and peppercorn sauce  
**£54.00**  
(two people sharing)

8oz rump steak with  
portabello mushroom,  
fried egg, wild garlic  
butter and chips  
**£22.00**

Rare roast onglet with  
onions, potato terrine  
and red wine jus  
**£17.50**

### STARTERS

Seared scallops with Bath chap,  
celeriac and apple..... **£10.50**

Creedy carver duck offal with kohlrabi,  
watercress and watermelon radish..... **£8.00**

Slow cooked hens egg with wild garlic,  
hazelnuts and pickled onion (V)..... **£7.50**

English heritage carrots with smoked tea  
kombucha, sesame and coriander (VE)..... **£7.00**

Torched Cornish mackerel with  
Yorkshire forced rhubarb and broccoli..... **£8.50**

### MAINS

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

Tasting plate of winter vegetables  
with black quinoa, nuts and seeds (VE)..... **£15.50**

Potato and Twineham grange gnocchi with  
chargrilled leeks, kefir and walnuts (V)..... **£16.50**

Castlemead farm chicken with wild mushrooms,  
rainbow chard and ramsoms..... **£17.50**

Skrei cod with white wine,  
monks beard and wild mushrooms..... **£18.50**

### SIDES

Cauliflower cheese

Triple cooked chips

Skinny fries

Hispi cabbage  
with hazelnut butter

**£3.50 each**

### DESSERTS

Sticky toffee pudding  
with clotted cream  
**£6.50**

Yorkshire forced  
rhubarb and custard  
**£8.00**

Almond milk  
panacotta with apple,  
fennel and sugared  
almonds **£7.00**

Tasting plate of  
bitter chocolate  
with peanuts and  
caramelised banana  
**£8.50**

Bramley apple  
tart tatin with vanilla  
ice cream and  
apple butterscotch  
**£15.00**  
(two people sharing)

### CHEESE BOARD

Served with house  
chutney and crackers

choose from:

TUNWORTH, DRIFTWOOD,  
WESTCOMBE CHEDDAR,  
DORSET BLUE VINNY  
two **£6.00** four **£9.00**

OUR SIX COURSE TASTING MENUS ARE SERVED IN OUR  
MEZZANINE RESTAURANT AND CAN BE BOOKED IN ADVANCE  
FOR SPECIAL OCCASIONS

THE PUMP HOUSE, MERCHANTS RD, BRISTOL  
0117 9272229 [www.the-pumphouse.com](http://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.

# The Pump House

## Early Spring

### WHITE WINE

125ml 175ml 250ml Bottle

Espeto Verdejo  
Spain

**£3.50 £5.00 £6.80 £20.00**

Cantine Paolini Pinot Grigio  
Italy

**£4.00 £5.60 £7.80 £23.00**

Grange Des Roccs Picpoul De Pinet  
France

**£4.50 £6.20 £8.70 £26.00**

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**

Castel Del Lupo Pinot Nero  
Italy

**£5.50 £7.50 £10.00 £30.00**

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



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.