

The Pump House

Summer

SNACKS

Crispy pork belly
with apple sauce

Salt hake croquettes
with green chilli
relish and aioli

Smoked
cod's roe with
home baked bread

Sea vegetable
tempura with
Worcestershire
sauce dashi

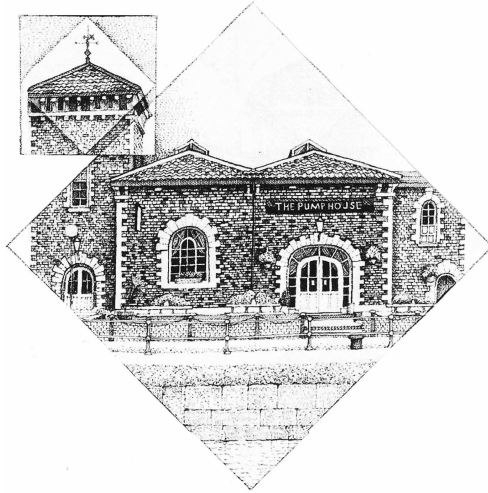
Salted pollock
with gin grapefruit
and coriander

£4.50 each

APERITIF

GIN OF
THE DAY

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



WEST COUNTRY MUSSELS

with parsley,
cider and cream,
home baked bread
£9.00 / £11.00

CHARCOAL GRILL

Onglet of local beef
with ox heart tomatoes,
horseradish and fries
£17.00

Rib-eye steak
with grolles,
fried duck egg and
Anna potato
£22.50

Whole Cornish
mackerel with
new potatoes and
green sauce
£15.50

STARTERS

Hand-picked Cornish crab
with fennel, apples and tarragon..... **£8.50**

Rabbit, pistachio and gingerbread terrine
with summer vegetables **£9.00**

Seared Bath chap with pullet egg,
Cornish new potatoes and summer truffles.. **£9.00**

Isle of Wight tomatoes with nasturtiums,
basil and kombucha vinegar (VE)..... **£7.50**

Salad of peach, mint and smoked almonds
with kefir curds and whey (V)..... **£8.00**

MAINS

Buckwheat and lovage bake with beetroot,
walnuts and pickled onions (VE)..... **£14.50**

Smoked ewe's milk dumplings with summer
vegetables, hazelnuts and sage (V)..... **£15.00**

Parsley, pine nut and parmesan crusted
Newlyn hake with cockles, courgettes
and marjoram..... **£19.50**

Tasting plate of Mendip lamb
with wet garlic and summer vegetables **£19.50**

Whole roast megrim sole with marsh samphire
and brown shrimp butter sauce..... **£18.50**

SIDES

Pink fir apple potatoes
with herb butter

Gem lettuce, radish,
fennel and fresh
herb salad

Skinny fries

Triple cooked chips

£3.50 each

DESSERTS

Sticky toffee pudding
with clotted cream
£7.00

Cheddar strawberries
with elderflower
and lemon
£8.00

Cashew nut
cheesecake with
bitter chocolate,
raspberries
and verbena
£8.50 (VE)

Grilled peach
with pistachio
and amaretti
£7.50

White chocolate
cream with aerated
espresso custard and
praline ice cream
£7.50

CHEESE BOARD

Served with house
chutney and crackers

choose from:

BLUE MONDAY,
TUNWORTH, DRIFTWOOD,
WESTCOMBE CHEDDAR
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

Food served between 12-3 and 6-9 (12-3 and 6-8.30 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

Summer

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 Revenant Sauvignon/Chenin Blanc
South Africa

£5.60 £6.70 £10.00 £32.00

Stoneburn Marlborough Sauvignon Blanc
New Zealand

£5.70 £7.70 £11.00 £33.00

Walt Riesling, Pfalz
Germany

£5.60 £6.70 £10.00 £32.00

RED WINE

125ml 175ml 250ml Bottle

Sun and Air Cinsault
South Africa

£4.20 £5.20 £7.80 £25.00

Terrane Braucoul Duras
France

£5.00 £6.00 £9.50 £28.50

Almaraz Tempranillo Rioja
Spain

£5.00 £6.00 £9.50 £28.50

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

Amauta Absoluto Malbec
Argentina

£7.70 £7.25 £11.00 £33.00

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 £5.00 £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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