

# The Pump House

## Late Summer

### SNACKS

Buttermilk chicken  
with pine salt  
and charcoal

Pulled pork and  
cider croquettes with  
Bramley apple sauce

Chicken of the  
woods arancini (VE)

Cornish salt cured  
pollock with gin,  
grapefruit and  
coriander

Smoked cod's roe  
with granary bread

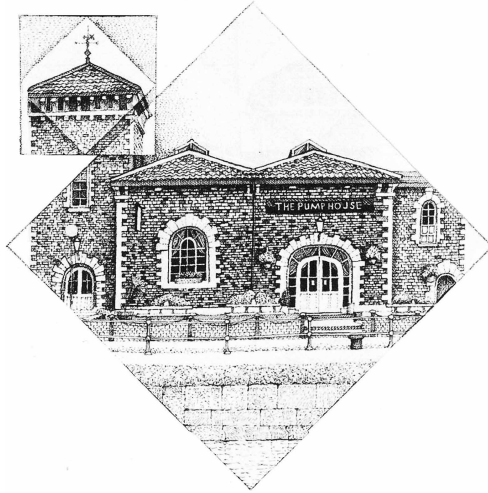
Gordal olives

Home baked bread  
with salted butter

**£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**

### SIDES

Cauliflower cheese

Buttered  
seasonal greens

Skinny fries

Triple cooked chips

Truffled mash

**£3.50 each**

### CHARCOAL GRILL

Rare onglet of  
local beef with  
roasted portobellos,  
fried hens egg,  
herb butter and chips  
**£17.50**

Dry aged rib of beef  
with Anna potato,  
beetroot, horseradish  
and red wine jus  
**£54.00**

(two people sharing)

Whole St Ives bay  
mackerel with gem  
lettuce, new potatoes  
and green sauce  
**£15.00**

### CHEESE BOARD

A selection of local  
artisan cheese served  
with house chutney  
and crackers

**£9.00**

### STARTERS

Long Ashton wood pigeon with fig,  
smoked almonds and pigeon pastrami ..... **£7.50**

Salad of blackberry, beetroot,  
cob nuts and wood sorrel (VE) ..... **£7.00**

Rabbit, lardo and pistachio terrine  
with gingerbread and pear chutney..... **£8.50**

Torched mackerel with broccoli,  
apples, and River Exe mussels..... **£7.50**

Poached Clarence court duck egg with  
field mushrooms and black truffle (V) ..... **£7.00**

Bath chap with hand dived scallop,  
celeriac and apple..... **£10.00**

### MAINS

St. Ives bay plaice with samphire,  
mash and brown shrimp butter sauce..... **£18.00**

Belly of Pipers Farm rare breed pork  
with apple, radish and button mushrooms.. **£18.50**

Roast cod with sweet corn, cider fondant,  
chicken wings and tarragon ..... **£19.00**

Smoked ricotta dumplings with late summer  
vegetables, hazelnuts and sage (V) ..... **£15.50**

Roast courgette with wild rice,  
sultanas, smoked aubergine  
and butternut squash (VE) ..... **£16.00**

Hay smoked roe deer with beetroot,  
blackberries, and pressed bone marrow  
and potato terrine ..... **£19.50**

### DESSERTS

Garden fig leaf  
panacotta with  
almond, elderberry  
and honey granola,  
and roasted fig  
**£6.50**

Sticky toffee pudding  
with clotted cream  
**£6.00**

Tasting plate of bitter  
chocolate, coconut  
and salted peanut  
**£8.50 (VE)**

Honey parfait with  
blueberries, gin and  
garden lavender  
**£7.00**

Hazelnut financier  
with blackberries  
and live yoghurt  
**£8.00**

**WE ARE NOW TAKING BOOKINGS FOR CHRISTMAS**  
Please contact our events team 0117 9272229 / [info@the-pumphouse.com](mailto:info@the-pumphouse.com)

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 (12-3 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.

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## Late 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 HAVE BRISTOL'S  
LARGEST SELECTION  
OF GINS**

**ASK OUR GIN GURUS FOR  
A RECOMMENDATION**

**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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