



#### SNACKS FOR THE TABLE

- House sourdough £4
- Gordal olives £4.5
- Whipped feta, ramson pesto, toast £8
- Smoked mackerel pate, pickled cucumber, toast £8.5
- Fried calamari, aioli £8.5
- Scotch egg, brown sauce £5.5

#### STARTERS

- Soup of the day, sourdough £7
- Bath chap, shaved fennel, sauce gribiche £9
- Sardine, roast tomato, onion, Biscay anchovy £9.5
- Cold smoked Chalk Stream trout, peas, soft boiled egg £9
- Miso glazed aubergine, burnt onion, shallot, hazelnut £8

#### MAINS

- Fried semolina gnocchi, courgette, broad beans, baked ricotta £16
- Baked whole plaice, samphire, new potatoes, warm tartare £20
- Rolled lamb shoulder, lamb fat ana, gentlemen's relish £17
- Wild mushroom & lovage panisse wet garlic, beetroot, hazelnuts £16

#### PUB CLASSICS

- Dry aged beef and Oglesfield bacon-cheeseburger, pickles, skin on fries £15.5
- Beer battered fish & chips, bashed peas, tartare sauce £16
- Cheddar ploughman's £13.5
- Whole Cornish crab, lemon mayonnaise, fries £24
- Dry aged sirloin, watercress salad, horseradish, chips £22.5

#### SIDES

- Triple cooked chips £4.5
- Skin on fries £4
- Gem, fennel, radish & fresh herb salad £4.5
- Oglesfield cauliflower cheese £4.5

#### DESSERTS

- Sticky toffee pudding, clotted cream £6.5
- Garden fig leaf panna cotta, raspberries, sugared almonds £8
- elderflower parfait, white chocolate, cheddar strawberries £9
- Selection of locally sourced artisan cheeses, crackers, house chutney £9.5
- Tahitian vanilla ice cream affogato £6



Please inform a member of staff about any allergies and dietary requirements  
A discretionary 12.5% service charge which is shared equally among all staff  
working is greatly appreciated

The Pump House, Merchants Road, Hotwells, BS8 4PZ  
[www.the-pumphouse.com](http://www.the-pumphouse.com)