

#### SNACKS FOR THE TABLE

- House sourdough, home-churned butter, olives 8.5
- Pork rilette, pickles, toast 7
- Smoked mackerel pate, toast, cucumber pickle 8.5
- Whole baked Tunworth, sourdough toast 15.5
- Oglesfield custard, cumin crackers, pickled onions 8
- Fried calamari, aioli 8.5

#### STARTERS

- Wye Valley asparagus, chilli & hazelnut dressing, preserved lemon (VE) 8.5
- Bath chap, gribiche, shaved fennel 8.5
- Chalk stream cold smoked trout, crème fraiche tartare, rye toast 8.5
- Onglet tartare, charcoal oil, celeriac, preserved egg yolk 9
- Handpicked Cornish crab salad, fennel, green apple, dill 10
- Salad of beetroot, hazelnuts and whipped Howard pickled Ewe's curd 8

#### PUB CLASSICS

- Soup of the day (VE) 7.5
- Cumberland sausages, mash, onion gravy 15.5
- Ford farm cheddar ploughman's 14.5
- Beer battered fish & chips, bashed peas, tartare sauce 17.5
- Porthilly mussels, parsley, cider cream, fries ½ kg 14.5 / 1kg 21
- Gammon, fried egg, triple cooked chips, pineapple salsa 15.5

#### MAINS

- Whole bream, wild garlic butter sauce, pink firs apple potatoes 23
- Steamed hake, St Georges mushrooms, tarragon, mash 19.5
- Dry aged sirloin, portobello mushroom, bearnaise, chips 24.5
- Ewe's curd dumplings, spring vegetables, buttermilk, parmesan (V) 18
- Rolled belly of pork, anna potato, rhubarb, asparagus, mushrooms 20
- Wild garlic tagliatelle, St Georges mushrooms, hazelnuts (VE) 18.5

#### SIDES

- Triple cooked chips 4.5 / Fries 4
- Crispy new potatoes, truffle mayonnaise, parmesan 6.5
- Buttered seasonal greens 3.5
- Oglesfield cauliflower cheese 4.5

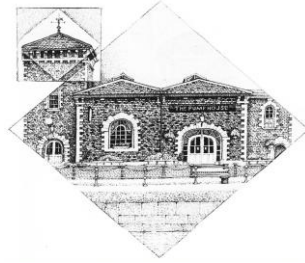
#### DESSERTS

- Sticky toffee pudding, clotted cream 7.5
- Chocolate fondant, pistachio 9.5
- Rhubarb frangipane tart, vanilla ice cream 8.5
- Vanilla or pistachio ice cream affogato 6
- Buttermilk pudding, strawberries, walnut 8.5
- Selection of locally sourced artisan cheeses, crackers, house chutney 10



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

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Bloody Mary 9 / Bucks fizz 6.7

BRUNCH

Sourdough toast, hand cut, Seville orange marmalade 4.5

Two Greenacre farm, free range eggs (cooked to your liking) on sourdough toast 9

Full English breakfast - sausage, bacon, beans, mushroom, eggs, black pudding, hash brown, sourdough 14.5

Veggie full English - bubble & squeak sausage, halloumi, asparagus, tomato, mushrooms, eggs, hash brown, beans, sourdough 14.5

Eggs Florentine - two poached eggs, spinach, Clarken coombe wild garlic, English muffin, hollandaise 11.5

Eggs Benedict - two poached eggs, air dried ham, English muffin, hollandaise 12.5

Locally foraged St Georges garlic mushrooms on toasted sourdough 9

Ferrous black pudding, rosti, poached eggs, St Georges mushrooms 11

Asparagus, poached egg, hollandaise on sourdough 10

Bashed avocado, roasted tomatoes & poached egg on sourdough toast 13.5

BLT - dry cured Bacon, lettuce, tomato & mayonnaise on sourdough 8.5

Smoked haddock, two poached eggs, hollandaise on hash browns 13.5



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