

The Pump House

Festive Menu 2023

Bread & butter for the table 2.5

(Only available when whole table orders)

V)

Two courses 29.50 Three courses 35

STARTERS

Duck liver parfait, chicory, walnut, brioche
Pan roasted partridge, swede, toasted nuts & seeds
Smoked Cornish mackerel pate, cucumber pickle, toast
Cold smoked trout, carrot, sourdough, crème fraiche
Miso glazed celeriac, mushroom, egg yolk, hazelnut (V)
Roasted cauliflower, curry oil, quinoa, apple, raisin (VE)

MAINS

Confit free range chicken leg, Boudin blanc, bacon anna potato, turnip, sprout tops
Braised ox cheek, mustard mash, roscoff onion, seasonal greens
Whole baked plaice, mash, warm tartare sauce, seasonal greens
Market fish, west country fish stew, saffron potatoes
Fried semolina gnocchi, squash, taleggio, sage, almond (V)
Spinach & chestnut rotolo, mushrooms, fried sourdough (VE)

DESSERTS

Bitter chocolate delice, sugared pistachio, Christmas pudding ice cream
Sticky toffee pudding, clotted cream
Marmalade pudding, whiskey custard
Banana parfait, cashew crumble, oat milk sorbet (VE)
Dorset Blue Vinney, dried fruit & milk stout cake, pear chutney
Gingerbread ice cream affogato



Food served between 12-3pm and 6-9pm Mon - Sat

Please inform staff of any dietary requirements and allergies

Please note that although every care is taken, we are unable to guarantee an allergen free environment. Some products may not be suitable for those with severe allergies

A discretionary 12.5% service charge, which is shared equally by all staff is added to all bills.