

The Pump House



Festive Menu 2021

Canapes £2.50 per piece

(We suggest 2-3 per person)

Panned parsnips with curry sauce (V)
Pigs in blankets
Devils On horse back
Prawn Marie rose vol-au-vent

For the table

Great for sharing

Gordal olives £3.50 (VE)
Baked Tunworth, sourdough toast £15.00 (V)
Gueyumar sardines, sourdough £15.00

Two courses £25.00 Three courses £30.00

STARTERS

Rabbit terrine, pain d'epice, pear, parsley
Devonshire river trout, molasses rye, crème fraiche, beetroot
Brown sugar glazed celeriac, mushroom, hazelnut, kale (V)
Field mushroom, Jerusalem artichoke, apple (VE)
Mackerel, cucumber, mussels, buttermilk, dill

MAINS

Confit poussin, turnip, mushroom, marsala
Braised Ox cheek, mashed potato, Roscoff onions, greens
Whole baked plaice, whipped potato, warm tartare sauce, cavolo nero
Salt baked cauliflower, curry butter, raisin, apple, almond (VE)

DESSERTS

Spiced apple trifle, brown butter, calvados, walnut
Bitter chocolate mousse, brandy prunes, candied almonds
Lardy cake, Colston Bassett, celery marmalade
Sticky toffee pudding, clotted cream
Marmalade pudding, whiskey custard



THE PUMP HOUSE, MERCHANTS RD, BRISTOL

01179272229 www.thepumphouse.com

Food served between 12-3pm and 6-9pm.

Please inform staff of any dietary requirements and allergies

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