

Festive menu 2025  
Available 24/11/25 until 23/12/25

SNACKS FOR THE TABLE

House sourdough, home-churned cultured butter 4.5  
Marinated olives 4.5  
Pigs in blankets 8  
Crispy parsnips, curry sauce 8  
Rosemary & honey baked Tunworth, sourdough 15

SET MENU

2 COURSES 34 | 3 COURSES 38

STARTERS

Torched chalk stream trout, sauce gribiche, beetroot  
Pork rillette, pickles, sourdough toast  
Curried cauliflower, apple, almond, raisin (VE)  
Barkham blue Waldorf salad

MAINS

Black treacle cured turkey breast,  
Semolina gnocchi, butternut squash, almond, taleggio  
Pan roasted plaice, mash, herb butter sauce  
Mushroom & cashew curd risotto, watercress (VE)  
8oz dry aged sirloin, peppercorn sauce, portobello mushroom, triple  
cooked chips (+4 supp)

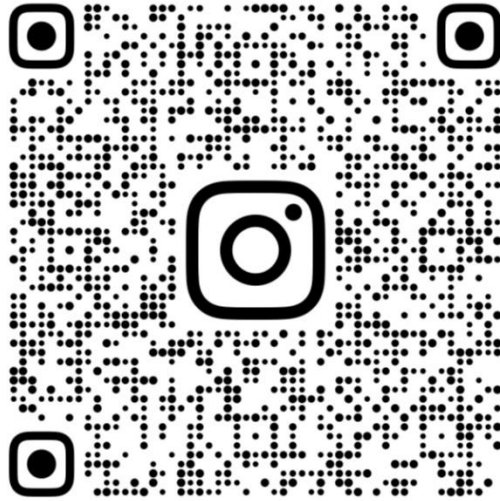
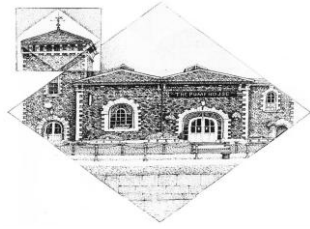
DESSERTS

Sticky toffee pudding, Devonshire clotted cream  
Baked cheesecake, spiced apple  
Bitter chocolate mousse, Christmas pudding ice cream  
Lemon posset, crème fraiche sorbet, almond  
Selection of British cheeses, crackers, chutney (+4 supp)

Reservations are now open  
Get in touch with our team today  
01179272229 / [hello@the-pumphouse.com](mailto:hello@the-pumphouse.com)



Please inform a member of staff about any allergies and dietary requirements  
A discretionary 12.5% service charge is added to all bills  
[www.the-pumphouse.com](http://www.the-pumphouse.com)



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