

The Pump House

Festive Menu 2024

Two courses 32 Three courses 36

STARTERS

Bath Chap, poached Greenacre farm hen's egg, potato and truffle veloute
Wild Roe buck carpaccio, pickled shallots, lovage, burnt onion mayonnaise, 24 month aged parmesan
Cold smoked Chalk stream trout, carrots, spring onions, crème fraiche, sourdough
Salad of kohlrabi, apple, lovage, walnut (VE)
Pan fried, sweet cured mackerel, salt roast beetroot, warm potato salad
Miso glazed celeriac, mushroom, egg yolk, hazelnut (V)

MAINS

Whole spring chicken, turnips, bread sauce, parmentier potatoes
Dry aged Sirloin steak, Blue Vinny, Portobello, triple cooked chips, peppercorn sauce (+5 supp)
Whole baked St Ives Bay Plaice, brown butter & crustacean bisque, cavolo Nero, new potatoes
Roast Cornish hake, celeriac, apple, kale, mash
Spinach and chestnut rotolo, mushrooms, fried sourdough, parsley, pickled shallots (VE)
Fried semolina gnocchi, Jerusalem artichokes, roast leeks, Homeward farm ewe's curd, hazelnuts, pear (V)

DESSERTS

Bitter chocolate delice, sugared pistachio, Christmas pudding ice cream
Sticky toffee pudding, Cornish clotted cream
Hand cut, Seville orange marmalade pudding, Single malt whiskey custard
Stem ginger parfait, banana, peanut, coconut milk sorbet (VE)
Selection of locally sourced, Artisanal cheeses, sourdough crackers, chutney (+5 supp)
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.