

The Pump House

Early Spring

SNACKS

Smoked cod's roe
with sea lettuce
seasoning and
fennel seed crackers

Home baked bread
with Graymare
farm butter

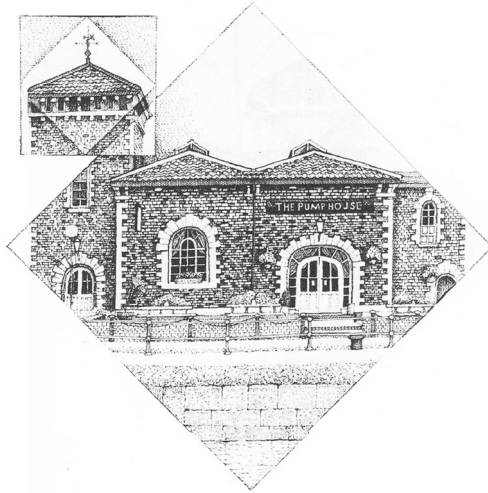
Two Portland
pearl oysters

£4.50 each

APERITIF

GIN OF
THE DAY

SOUP OF
THE DAY,
HOME-MADE
BREAD **£6.00**



MOTHER'S DAY

SUNDAY 31 MARCH

ROASTS 12-7PM

*free glass of fizz
for all mums*

booking now

CHARCOAL GRILL

Barnsley chop
with beer mustard
mash, broccoli and
rosemary jus

£17.50

Dry aged rib eye with
hasselback potatoes,
buttered kale and
peppercorn sauce

£22.00

Onglet of local beef
with Anna potato,
roast beetroot and
horseradish

£16.00

CHEESE BOARD

A selection of local
artisan cheese served
with house chutney
and crackers

£9.00

SUNDAYS

12—4

a proper Sunday roast
with all the trimmings

BOOKING IS ADVISED

STARTERS

Mushroom tart with leek
and wild garlic (v) **£8.50**

Pickled mackerel with dill,
turnip and crispy oyster **£8.00**

Wood pigeon, Yorkshire forced rhubarb
with chicory and granola **£8.00**

Trout with red winter vegetables
and nasturtiums **£9.00**

—
Fish stew, rouille,
Westcombe cheddar, croutons
£8.00 / £12.00

MAINS

Potato and Cornish Gouda dumplings,
Jerusalem artichoke with spring greens
and black truffle (v) **£15.00**

Creedy Carver duck
with apple, celeriac and hay **£18.00**

Skrei cod with mussels,
charred broccoli and salsify **£18.00**

Whole plaice with browned butter,
cockles and January king **£17.50**

SIDES

Cauliflower cheese

Broccoli with almonds
and seaweed seasoning

Skinny fries

Triple cooked chips

£3.50 each

DESSERTS

Crème caramel
with pedro ximenez
raisins and parsnip
£8.00

Bitter chocolate and
blood orange sorbet
£8.00

Rhubarb and
custard tart
£7.00

Lemon leaf pannacotta
with lemon and
pinenut clusters
and Long Ashton
honey comb
£6.50

Sticky toffee pudding
with Chapel Farm
clotted cream
£6.00

NOW TAKING BOOKINGS FOR MOTHER'S DAY 31ST MARCH

Please contact our events team 0117 9272229 / info@the-pumphouse.com

THE PUMP HOUSE, MERCHANTS RD, BRISTOL
0117 9272229 www.the-pumphouse.com

Food served between 12-3 and 6-9 (12-3 and 6-8.30 on Sunday). All ingredients are locally sourced and organic where possible. Please inform staff on arrival of any dietary requirements and allergies. A discretionary 10% service charge, which is shared equally by all staff, will be added to all bills. We operate a come as a group, pay as a group policy.

The Pump House

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WHITE WINE

125ml 175ml 250ml Bottle

Espeto Verdejo
Spain

£3.40 £4.70 £6.80 £20.00

Neil Joubert Chenin Blanc
South Africa

£3.90 £5.40 £7.80 £23.00

Cantine Paolini Pinot Grigio
Italy

£3.90 £5.40 £7.80 £23.00

Grange Des Roc's Picpoul De Pinet
France

£4.35 £6.10 £8.70 £26.00

Stoneburn Marlborough Sauvignon Blanc
New Zealand

£5.50 £7.70 £11.00 £33.00

RED WINE

125ml 175ml 250ml Bottle

Sun and Air Cinsault
South Africa

£4.20 £5.20 £7.80 £25.00

Cerro Anon Rioja Crianza Tempranillo
Spain

£4.75 £6.90 £9.50 £28.50

Ernie Els 'The Big Easy'
Cabernet Sauvignon South Africa

£5.00 £7.20 £10.00 £30.00

Castel Del Lupo Pinot Nero
Italy

£5.00 £7.20 £10.00 £30.00

Amauta Absoluto Malbec
Mendoza Argentina

£5.50 £7.70 £11.00 £33.00

— for more wines by the bottle please ask for our full wine list —

VINTAGES MAY VARY ACCORDING TO AVAILABILITY

SPARKLING

125ml Bottle

Prosecco Treviso Frasinelli

£5.00 £30.00

Testalut Carte D'Or Champagne Brut, France

£10.00 £55.00

ROSE

125ml 175ml 250ml Bottle

Vignes D'oc Grenache Syrah, France

£3.40 £4.70 £6.80 £20.00

Cotes de Provence, France

£6.00 £8.90 £12.00 £36.00

BRISTOL'S BIGGEST COLLECTION OF GIN

Ask our gin gurus for a recommendation or try one of our top five

Woden Grapefruit + Fever-Tree indian tonic

Pinkster Berries + Fever-Tree light tonic

Tarquins Lemon + Fever-Tree light tonic

Curio Olive + Fever Tree Mediterranean tonic

6 O'clock Sloe gin + Fever Tree ginger beer

£6.50 each (25ml measures + mixer)

We cater for bespoke events on and offsite, please email
our events team for further information
info@the-pumphouse.com



Bird in Hand — in a rural setting close to central Bristol, the Bird in Hand offers fantastic food and ales in a warm, welcoming environment with a real log fire — perfect for families and dogs.

LONG ASHTON — www.bird-in-hand.co.uk



The Redan Inn — traditional public house serving fine food from local produce, specialist gin (over 100), local ale and fine wine. Seven boutique rooms, a roaring wood-burner, heated marquee and idyllic garden with free roaming chickens.

CHILCOMPTON — www.theredaninn.co.uk

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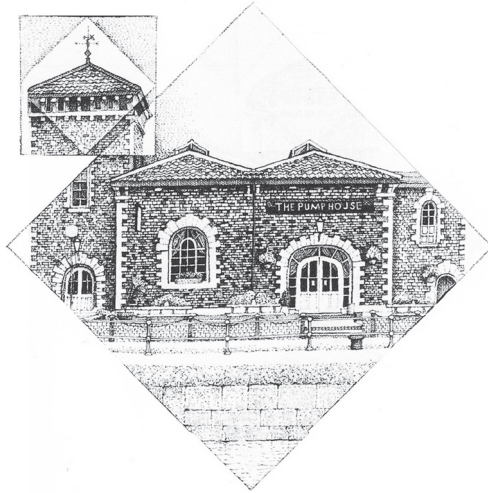
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