

SNACKS FOR THE TABLE

- House sourdough, home-churned butter, olives 8.5
- Taramasalata, radishes, sourdough 9
- Pistachio & old spot saucisson, gherkin, mustard 8
- Whipped Homewood pickled ewe's cheese, pesto 8.5
- Fried calamari, aioli 8.5
- Pork & stem ginger sausage roll, English mustard 6
- Pork rilette, pickles, toast 7

STARTERS

- Miso glazed aubergine, burnt onion, peanut, coriander (VE) 8.5
- Cornish mackerel tartare, gooseberry, elderflower 9.5
- Day boat red mullet, cider soured vegetables, marjoram, hazelnuts 10.5
- Ham hock, English tomatoes, basil 9
- Handpicked Cornish crab, fennel, green apple, dill 10
- Salad of grilled courgette, feta, pine nuts 8.5

PUB CLASSICS

- Ford farm cheddar ploughman's 14.5
- Beer battered fish & chips, bashed peas, tartare sauce 17.5
- *£2 is donated to Caring in Bristol from each sale of our fish & chips. PTO for more info*
- Gammon, fried egg, triple cooked chips, pineapple salsa 15.5
- Cumberland sausages, mash, onion gravy 15.5
- Smoked haddock & salmon fishcake, poached eggs, hollandaise, greens 17

MAINS

- Whole brill, crab bisque, new potatoes, seasonal greens 24
- Wild roe buck, venison kofta, rosemary, juniper, onions 23
- Dry aged sirloin, Café De Paris butter, tomato salad, chips 24.5
- Semolina gnocchi, violet artichokes, broad beans, parmesan 18
- Cashew curd & spinach rotolo, confit tomato, sourdough crumb (VE) 18.5
- Rolled Mendip belly of pork, sage polenta, chard, salsa verde 21
- Mussels, parsley, cider, cream, fries ½ kg 14.5 / 1kg 21
- St Ives Bay lobster, herb butter, gem salad, fries ½ 27 / whole 40

SIDES

- Triple cooked chips 4.5 / Fries 4 / Cheesy chips 6.5
- Curry sauce 2.5
- Dressed baby gem salad 4.5
- Oglesheild cauliflower cheese 3.5

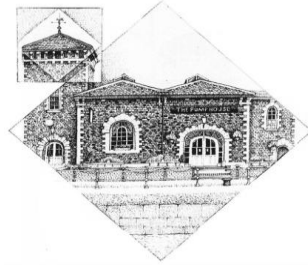
DESSERTS

- Sticky toffee pudding, clotted cream 7.5
- Lemon posset, lemon thyme, almond, crème fraiche 8.5
- Vanilla or pistachio ice cream affogato 6
- Elderflower parfait, Cheddar strawberries, white chocolate 9.5
- Red apricot & frangipane tart, crème fraiche 8.5
- Selection of locally sourced artisan cheeses, crackers, house chutney 10



Please inform a member of staff about any allergies and dietary requirements
A discretionary 12.5% service charge which is shared equally among all staff working is greatly appreciated

The Pump House, Merchants Road, Hotwells, BS8 4PZ
www.the-pumphouse.com



Bloody Mary 9 / Bucks fizz 6.7

BRUNCH

Toasted sourdough, hand cut Seville orange marmalade 4.5

HLT, halloumi, lettuce, tomato, mayonnaise, sourdough 9

Full English breakfast - sausage, bacon, baked beans, tomato, mushroom, egg, black pudding, hash brown, sourdough toast 14.5

Veggie full English - bubble & squeak sausage, halloumi, asparagus, tomato, mushrooms, egg, hash brown, beans, sourdough toast 14.5

Eggs Florentine - poached eggs, spinach, garlic, hollandaise, English muffin 11.5

Eggs Royale - home smoked chalk stream trout, poached eggs, hollandaise, English muffin 13.5

Eggs Benedict - poached eggs, air dried ham, hollandaise, English muffin 13.5

Garlic chestnut mushrooms, toasted sourdough 9

Ferrous black pudding, potato rosti, poached eggs, Chestnut mushrooms 11

Bashed avocado, roasted tomatoes, poached eggs, toasted sourdough 13.5

BLT - dry cured Bacon, lettuce, tomato, mayonnaise, sourdough 9.5

Smoked haddock, poached eggs, hollandaise, hash browns 13.5



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