



The Pump House

Menu

STARTERS

- Baked Bristol Button, truffle honey £9.00
- Sheep's cheese & nduja croquette £4.50
- Soup of the day, sourdough £6.00
- Ox tongue, Jerusalem artichoke, walnut £8.50
- Rabbit & game terrine, sourdough, parsley, pear £8.50
- Hot smoked Devonshire River trout, barley, egg yolk, celeriac £8.00
- Charred leek, ewe's curd, hazelnut £7.50

MAINS

- Pan roasted cod, ox cheek, parsnip, hispi, smoked butter £20.00
- Baked whole plaice, clams, mash, seasonal greens £18.00
- Pork belly, quince, turnip terrine, cider £18.00
- Potato dumplings, squash, Rachel, mushroom £15.00
- Tart of the day, warm potato salad £12.50
- Dried aged beef burger, cheddar, smoked streaky bacon, pickles, skin on fries £14.00
- Beer battered fish and chips, bashed peas, tartare sauce, lemon £13.50

SIDES

- Triple cooked chips £4.00 | Skin on fries £3.50 | Greens £3.50

DESSERTS

- Sticky toffee pudding, clotted cream £6.50
- Apple & almond streusel tart, vanilla ice cream £7.50
- Poached chocolate cake, poached pear, crème fraiche £7.50
- Selection of local cheeses £12.00

Please let a member of staff know about any allergies and dietary requirements. A discretionary 12.5% service charge which is shared equally amongst all staff working is gratefully appreciated.

Thanks for reading. The Pump House team.