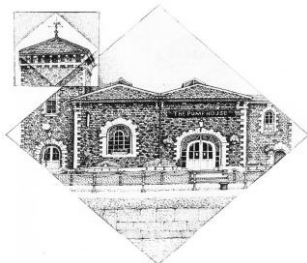


SUNDAY LUNCH

SERVED EVERY SUNDAY
12.00 - 16.00

2 courses £25
3 courses £30



STEAK NIGHT

WEDNESDAY
18.00 - 21.00

TWO STEAKS & A BOTTLE OF
WINE £49.50

SNACKS FOR THE TABLE

- House sourdough, home-churned
cultured butter, olives 8.5
- Taramasalata, sourdough 7
- Houmous, hazelnut pesto, sourdough
flatbread 7
- Crispy oyster mushrooms, tomato &
chilli relish 6.5
- Breaded sardines, tartare sauce
7.5
- Bacon & Ogleshield potato skins,
leek jam 7.5
- Fritto misto, aioli 7.5

PUB CLASSICS

- Wild venison burger, Blue Vinny,
bacon, pickles, milk bun, fries 19
- Beer battered fish & chips, bashed
peas, tartare sauce 18.5
- Barbecued lamb kofta, sourdough
flatbread, babaganoush, harissa,
mint yogurt 15
- Salmon & smoked haddock fishcake,
poached egg, hollandaise, seasonal
greens 16.5
- Cheddar, cider & marmite rarebit,
apple sauce, Waldorf salad 13
- Dry aged rump steak, peppercorn
sauce, bone marrow, parsley &
caper salad 26.5
- Ogleshield & kimchi sourdough
toastie 9.5

SIDES

- Triple cooked chips / Fries 4.5
- Cheesy chips 6.5
- Buttered chard 4
- Cauliflower & Ogleshield gratin 5

SET MENU

2 courses 18 3 courses 22.5

STARTERS

- Barbecued aubergine, tomato,
kalamata olive, fermented lemon,
sourdough toast (VE)
- Miso glazed celeriac, egg yolk,
wild mushrooms, hazelnut
- Red wine & orange braised squid,
rosemary polenta
- Pork rilette, pear & saffron
chutney, sourdough toast

MAINS

- Wood roasted pork belly, puy
lentils, mash, salsa verde
- Potato gnocchi, Autumn squash,
goats curd, parmesan, hazelnuts
- Wild mushroom rotolo, pear,
walnuts, cavolo nero (VE)
- Pan roasted brill, russet apple,
cider velouté, mash
- Wild Fallow deer pappardelle,
24 month aged parmesan, gremolata

DESSERTS

- Sticky toffee pudding, Cornish
clotted cream
- Pineapple tart tatin, coconut &
muscovado ice cream
- Lemon posset, lemon sorbet, almond
- Bitter chocolate mousse, prune &
Armagnac ice cream, hazelnuts
- Tiramisu (VE)
- Affogato
- Blackberry bramble gin sorbet



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