

#### SNACKS FOR THE TABLE

- House sourdough, home-churned cultured butter, olives 8.5
- Fermented habanero taramasalata, sourdough 7
- Crispy oyster mushrooms, tomato & chilli relish 6.5
- Roast chicken Caesar croquettes, gem, aged parmesan 7.5
- Houmous, hazelnut pesto, sourdough flatbread 7
- Pork pie, Pommery mustard, pickled onions 6
- Half shell Brixham scallop, herb butter 4 (3 for 10)

#### STARTERS

- Isle of White tomatoes, Wye valley gooseberries, elderflower, almond, basil (VE) 8.5
- Barbecued courgette, baked Westcombe ricotta, basil, pine nuts 8
- Lamb sweetbreads, crispy chicken wings, minted peas, morels 11.5
- Tandoori monkfish cheeks, peanut sambal, yogurt 9.5
- Line caught mackerel, fermented fennel, apple, gooseberries, mint 9

#### PUB CLASSICS

- Soup of the day, sourdough 7.5
- Beer battered fish & chips, bashed peas, tartare sauce 18.5
- Honey roast ham, egg & chips, pineapple salsa 16
- Salmon & smoked haddock fishcake, poached egg, hollandaise, seasonal greens 16.5
- Honey & mustard roast ham OR Coastal cheddar Ploughman's 15

#### MAINS

- Wood roasted pork belly, braised fennel, rhubarb ketchup, anna potato 23
- Roman gnocchi, broad beans, courgettes, ewe's curd, sage & hazelnut butter 18
- Girolle, pea & broad bean risotto, hazelnut, mint, vegan burrata (VE) 18
- Barbecued Megrin sole, mussels, spring onion, white beans, pancetta, herb butter sauce 26
- Dry aged Sirloin steak, Isle of Wight tomatoes, Café de Paris butter, triple cooked chips 25
- River Fowey mussels, cider, cream, parsley, fries 15 / 21.5
- Whole barbecued Spring chicken, Caesar salad 21

#### SIDES

- Triple cooked chips 4.5
- Fries 4
- Cheesy chips 6.5
- Cauliflower, leek & Oglesfield gratin 5
- Gem, radish, fennel & herb salad 4

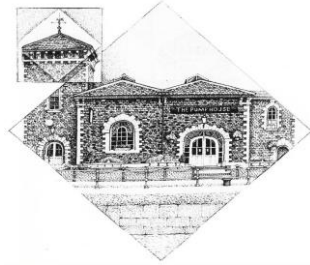
#### DESSERTS

- Sticky toffee pudding, Cornish clotted cream 7.5
- Bitter chocolate, English cherries (VE) 9
- Panna cotta, elderflower poached gooseberries, shortbread 8.5
- Eton mess of Cheddar strawberries 8
- Selection of locally sourced artisan cheeses, house chutney, crackers 10
- Vanilla ice cream affogato 6

Please inform a member of staff about any allergies and dietary requirements  
Please note that although every care is taken, we are unable to guarantee an allergen-free environment and dishes may not be suitable for those with severe allergies  
A discretionary 12.5% service charge, which is shared equally among all staff working, is greatly appreciated

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Bloody Mary 9 / Bucks fizz 6.7

BRUNCH

Toasted sourdough, hand cut Seville orange marmalade 4.5

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

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

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

BLT - dry cured Bacon, lettuce, tomato, mayonnaise, sourdough 9

Mushrooms, wild garlic, fried eggs, toasted sourdough 9

Stornoway black pudding, garlic mushrooms & fried eggs  
sourdough flatbread, Worcestershire ketchup 11

Minted peas on sourdough toast, ewe's curd, poached eggs 9.5

Any items can be added as extras for 2 per item



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