

SNACKS FOR THE TABLE

House sourdough, home-churned cultured butter 4.5

Marinated olives 4.5

Ham & cheddar croquettes 8

Barbecued half shell scallop, lemon, butter 5 | 3 for 12 Japanese fried chicken, Katsu mayo, smashed cucumber 9.5

SET MENU

2 COURSES 24 | 3 COURSES 29

STARTERS

Chalk stream trout, trout roe, cucumber, apple, watercress (4 supp)

Glazed pig's cheek, crispy polenta, chicory, walnut, apple

Panisse, caponata, basil, olive oil (VE)

Roasted peach, fried almonds, whipped feta, basil

Wild Fallow stag, squash, Mirabelle plum, boulangère

Potato gnocchi, baked Westcombe ricotta, courgette, marjoram butter,
hazelnuts

MATNS

Pan roasted Cornish plaice, celeriac, russet apple, white wine velouté, mash (4 supp)

Green summer vegetable & fresh herb risotto, walnuts (VE)

PUB CLASSICS

Honey & mustard ham or Ford farms Cheddar ploughman's 18

Beer battered fish & chips, bashed peas, tartare sauce 19

Ham, egg & triple cooked chips, pineapple salsa 18

8oz onglet, café de Paris butter, ox heart tomato, triple cooked chips

24.5

Barbecued whole mackerel, fries, horseradish crème fraiche, dressed gem salad 22

SIDES

Triple cooked chips / Fries 4.5

Coastal cheddar & parmesan cheesy chips 7.5

Dressed gem fennel, radish & herb salad 6 / Coleslaw 4.5

Cauliflower cheese 6.5



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



DESSERTS

Sticky toffee pudding, Devonshire clotted cream
Raspberry & mascarpone cheesecake, pistachio ice
cream

Bitter chocolate mousse, English cherries, amaretti
Fig leaf parfait, blackberries, fennel pollen, ginger
biscuit (VE)

Vanilla ice cream affogato
Selection of British cheeses, crackers, chutney
(4 supp)



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