

# The Pump House

## Late Summer

### SNACKS

Chargrilled corn  
on the cob and  
brown butter

£4.50

Home baked bread  
and butter

£4.00

Nocellara olives

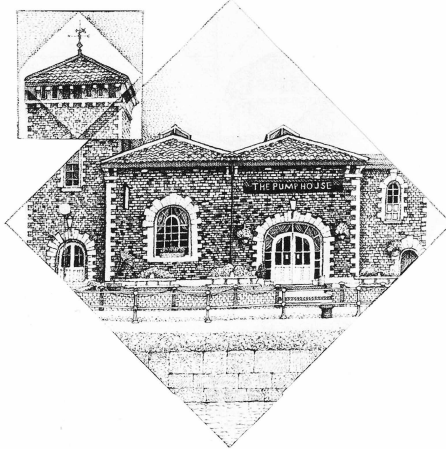
£4.50

Salt and pepper squid  
with smoked paprika  
mayonnaise

£4.50

### APERITIF

GIN OF  
THE DAY



### CLASSICS

Beer battered hake, triple  
cooked chips, bashed  
peas and tartare sauce

£14.00

Pumphouse beef burger,  
skin-on fries and  
baby gem salad

£14.00

Black garlic glazed ham,  
egg, triple cooked chips  
and pineapple salsa

£12.50

Westcombe vintage  
cheese ploughman's

£10.00

Black garlic glazed ham  
ploughman's

£10.50

### SHARING BOARDS

£13 each

A selection of  
local charcuterie,  
smoked ham hock terrine,  
pickles, red onion jam  
and sourdough

Smoked haddock  
arancini, treacle cured  
salmon, calamari,  
pickled cucumber,  
herb mayonnaise  
and sourdough

Selection of local  
artisan cheeses,  
pickled onion,  
chutney, membrillo  
and crackers

### STARTERS

Rabbit terrine with carrots, apricot,  
gingerbread and lovage ..... £8.50

Seared Cornish scallop, iberico pork  
belly and braised coco beans ..... £10.00

Dressed burrata, peaches,  
mint and smoked almonds (V) ..... £9.00

Ewes curd, heritage tomatoes,  
nasturtiums and olive (V) ..... £7.50

### 1/2 KG RIVER EXE MUSSELS

cooked in cider, parsley and cream  
£10.00 with bread / £12.00 with fries

### MAINS

Whole Cornish plaice with  
crab sauce, charred hispi and kohlrabi.... £17.00

Juniper crusted venison haunch  
with celeriac, blackberries and  
smoked marrow jus ..... £20.00

Potato and chive gnocchi,  
summer vegetables and  
wild mushrooms (V) ..... £17.00

Hazelnut dumplings, Hotwells beetroot  
and cavolo nero (VE) ..... £16.00

### CHARCOAL GRILL

Monkfish tail, curry spices,  
raisin and apple relish  
and strained yogurt

£22.00

8oz sirloin steak with wild  
mushrooms, boulangere,  
kale and red wine jus

£24.00

Rare bavette steak with  
triple cooked chips,  
herb butter and  
bone marrow

£17.00

### SUNDAYS

12—4

a proper Sunday roast  
with all the trimmings

BOOKING ADVISED

### SIDES

Skin on fries £4.00

Baby gem, fennel  
and radish salad £4.00

Smoked butter mash  
potato and black  
summer truffles £5.00

Charred hispi cabbage,  
hazelnut and radish £4.00

We cater for bespoke events on and offsite, please email our events team  
for further information [info@the-pumphouse.com](mailto:info@the-pumphouse.com)

THE PUMP HOUSE, MERCHANTS RD, BRISTOL  
0117 9272229 [www.the-pumphouse.com](http://www.the-pumphouse.com)

Food served between 12-3 and 6-9 (12-3 and 6-8.30 on Sunday). Our bar snack menu is available between 3-6 Monday-Saturday.  
All ingredients are locally sourced and organic where possible. Please inform staff on arrival of any dietary requirements  
and allergies. A 10% service charge is added to bills for groups of 6 and more, which will be shared equally amongst staff.  
We operate a come as a group, pay as a group policy.

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## Late Summer

### DESSERT

Sticky toffee pudding  
and clotted cream  
**£6.50**

Treacle tart with poached pears  
and bay leaf ice cream  
**£8.50**

Wild fennel seed panna cotta  
with lemon and honey  
**£7.50**

White chocolate and kefir lime parfait with  
cheddar strawberries and wood sorrel  
**£9.00**

Tunworth, garden lavender, roasted figs,  
brown butter and hazelnut cake  
**£9.00**

### WHITE WINE

125ml 175ml 250ml Bottle

Espeto Verdejo  
Spain  
**£3.40 £4.70 £6.80 £20.00**

Neil Joubert Chenin Blanc  
South Africa  
**£3.90 £5.40 £7.80 £23.00**

Cantine Paolini Pinot Grigio  
Italy  
**£3.90 £5.40 £7.80 £23.00**

Grange Des Rocs Picpoul De Pinet  
France  
**£4.35 £6.10 £8.70 £26.00**

Stoneburn Marlborough Sauvignon Blanc  
New Zealand  
**£5.50 £7.70 £11.00 £33.00**

### RED WINE

125ml 175ml 250ml Bottle

Sun and Air Cinsault  
South Africa  
**£3.90 £5.40 £7.80 £23.00**

Cerro Anon Rioja Crianza Tempranillo  
Spain  
**£4.75 £6.90 £9.50 £28.50**

Ernie Els 'The Big Easy'  
Cabernet Sauvignon South Africa  
**£5.00 £7.20 £10.00 £30.00**

Castel Del Lupo Pinot Nero  
Italy  
**£5.00 £7.20 £10.00 £30.00**

Amauta Absoluto Malbec  
Mendoza Argentina  
**£5.50 £7.70 £11.00 £33.00**

— for more wines by the bottle please ask for our full wine list —

VINTAGES MAY VARY ACCORDING TO AVAILABILITY

### SPARKLING

125ml Bottle

Prosecco Treviso Frasinelli  
**£5.00 £30.00**

Testalut Carte D'Or Champagne Brut, France  
**£10.00 £55.00**

### ROSE

125ml 175ml 250ml Bottle

Vignes D'oc Grenache Syrah, France  
**£3.40 £4.70 £6.80 £20.00**

Cotes de Provence, France  
**£6.00 £8.90 £12.00 £36.00**

### BRISTOL'S BIGGEST COLLECTION OF GIN

Ask our gin gurus for a recommendation or try one of our favourites

The Botanist Lemon + Fever-Tree Indian tonic

Altitude Strawberry, mint + Fever-Tree Mediterranean tonic

Tarquin's Rhubarb, raspberry + Fever-Tree Sicilian lemonade

Curio Seaweed Olive + Fever-Tree elderflower tonic

Woden Grapefruit + Fever-Tree Indian tonic

**£6.50 each** (25ml measures + mixer)

Ask about our seasonal foraging walks  
starting from all three of our pubs,  
led by Toby Gritten



*Bird in Hand*

LONG ASHTON — [www.bird-in-hand.co.uk](http://www.bird-in-hand.co.uk)



*The Redan Inn*

CHILCOMPTON — [www.theredaninn.co.uk](http://www.theredaninn.co.uk)

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