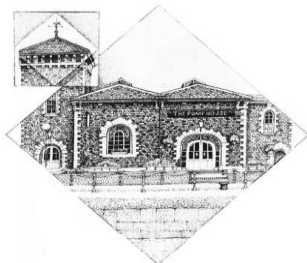


**SUNDAY NIGHT**

*Cocktails* £5

16.30 - 19.00



**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

Crispy oyster mushrooms, tomato & chilli relish 6.5

Honey roast ham & cheddar croquettes, English mustard  
mayonnaise 7.5

**SET MENU**

2 courses 25 3 courses 30

**STARTERS**

Salad of allotment beetroot, apple, blackberry, walnut

Miso glazed celeriac, girolles, egg yolk

Elderflower pickled sardines, cucumber, horseradish,  
buttermilk, dill

Wood roasted lamb breast, broccoli, anchovies, fried sourdough

French onion soup, oglesfield crouton

**ROASTS**

*(all roasts served with roast potatoes, seasonal vegetables,  
Yorkshire pudding & gravy)*

Dry aged rare sirloin of Berkley Longhorn beef, horseradish

Wood roasted pork belly, apple sauce

Nut roast, red onion jam

Venison loin, beetroot & walnut relish

Brixham brill, beurre rouge

**SIDES**

Cauliflower & Oglesfield gratin 5

**DESSERTS**

Sticky toffee pudding, Cornish clotted cream

Fig leaf panna cotta, raspberries, almonds

Bitter chocolate brownie, black cherry sorbet

Plum & almond tart, prune & Armagnac ice cream

Vanilla ice cream affogato



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](http://www.the-pumphouse.com)