



SNACKS FOR THE TABLE

(Served all day 12 noon - 9 PM)

- House sourdough, home-churned cultured butter, olives 8.5
- Fermented naga chilli taramasalata, sourdough 7
- Wild mushroom & Oglesfield arancini, parsley mayonnaise 5
- Whole baked Langres cheese, white wine, honey, sourdough 10
- Nduja scotch egg, green goddess 6

STARTERS

- Parmesan Panisse, Bob's Jerusalem artichokes, hazelnut, pear 8
- Scallop cerviche, fermented turnip, roasted onion dashi, blood orange 11
- Cornish fish stew, rouille, cheddar, croutons 10.5
- Winter game terrine, chicory, walnut & pear relish, toasted brioche 7.5
- Lovage & hazelnut linguine, Clarcken Coombe wild garlic 8

PUB CLASSICS

- Soup of the day, sourdough 7.5
- Beer battered fish & chips, bashed peas, tartare sauce 18.5
- Cumberland sausages & mash, onion gravy, seasonal greens 14.5
- Gammon, egg & chips, pineapple salsa 16
- Steak and ale pie, seasonal greens 14.5
- Venison, blue vinny & bacon burger, sourdough brioche, cucumber pickle, fries 17

MAINS

- Dry aged rump steak, roast mushroom, Blue Vinny, anna potato, peppercorn sauce 25
- Parsley & juniper crusted venison, parsnip, red wine fondant potato, spruce oil 23.5
- Leek & Oglesfield tart, winter root vegetables 18
- Mushroom & smoked cashew cheese choux farci, roasted onion, baked potato broth (VE) 18
- Roasted tranche of brill, browned butter, parsley, hazelnuts, new potatoes 25.5

SIDES

- Triple cooked chips 4.5 | Fries 4
- Cheesy chips 6.5
- Curry sauce 2.5
- Buttered greens 4
- Chicory, blood orange & hazelnut salad 5
- Cauliflower & broccoli gratin 5

DESSERTS

- Sticky toffee pudding, clotted cream 7.5
- Tahini parfait, Yorkshire forced rhubarb, tahini parfait, sesame, quinoa, stem ginger (VE) 9
- Pear & frangipane tart, prune & Somerset cider brandy ice cream 8.5
- Chocolate nemesis, sugar hazelnut, crème fraiche, grapefruit 8.5
- Selection of British cheeses, house chutney, sourdough 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.

The Pump House, Merchants Road, BS8 4SW

