

THE PUMPHOUSE

DELI | BAR | KITCHEN

01179272229

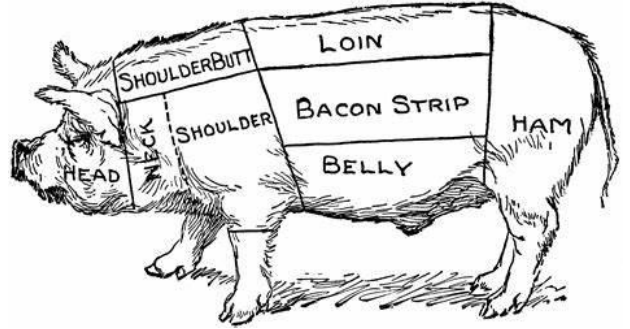
info@the-pumphouse.com

*Menu available for pre ordered pick up Saturday 21-11-20 between 15.00 – 17.30
£45 for 3 courses*

STARTERS

Rosemary, honey & truffle baked Tunworth
& house sourdough
(for 2 to share)

River Fowey mussels with white wine, cream, parsley
& sourdough
(for 2 to share)



MAINS

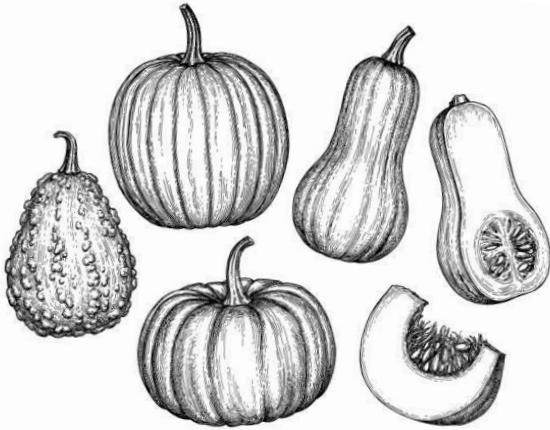
Steamed Cornish hake, button mushroom,
white wine & mash

Hay & cider braised belly of Old Spot pork, English
apple & turnip

Fried Twineham Grange & semolina gnocchi,
pumpkin, hazelnut & sage

SIDES

Cauliflower cheese



DESSERTS

Sticky toffee pudding with clotted cream

Bramley apple pie with brandy cream

Four artisan, English cheeses with crackers &
homemade chutney



All food must be cooked and eaten within 4 hours
All (except cheese) food will require heating/ cooking

Not suitable for home freezing

Allergens and reheating instructions for each dish are available on the individual recipe cards.
Please note that despite highest production standards this product is not produced in an allergen
free environment.