



The Pump House Deli | Bar | Kitchen

Kitchen Menu Served 12.00-15.00 | 18.00-21.00 MON – SAT

Hot Food

Charred gem lettuce with brown shrimp, cucumber & dill 6.5

Cider glazed bath chap with Jerusalem artichoke & hazelnut 7.5

Burnt broccoli with sesame, kimchi & parmesan 7

Butternut squash soup with taleggio doughnut 6

Steamed clams with white wine, turnip & mushroom 7

Charred hispi cabbage with yoghurt, nduja & apple 7

Charred cauliflower with apple, hazelnut and sheep's cheese 11

Pan fried hake with celeriac, pickled grapes and mussels 16

Rare breed pork with turnip, white pudding and girolles 19.5

Rump steak with bone marrow, rocket, horseradish & skin on fries 19.5

Beer battered fish & chips with bashed peas, tartare sauce and lemon 13.5

River Foye mussels with crème fraiche, parsley and sourdough 12

Deli Food

Charcuterie board -

Selection of 4 cured meats with house pickled vegetables, chutney, crostini and mustard 12

Mixed board -

Selection of 3 cheeses, 3 cured meats and house breads with house pickled vegetables, chutney, crostini, crackers and mustard 20

Cheese board -

Selection of 4 cheeses with house pickled vegetables, chutney and crackers 12

Sides

Bread board -

House bread with butter 4

Olives (VE) 3.5

Houmous 2.5 (VE)

José Peña sardines 6

Wild boar salchichon 5.5

Pickled vegetables 2.5 (VE)

Kimchi (VE) 2.5

Scotch egg 4.5

Sausage Roll 4.5

Triple cooked chips 4

Skin on fries 4

Desserts

Poached chocolate cake with crème fraiche 5

Fig leaf panna cotta with honey and rum 6

Sticky banana pudding with clotted cream and toffee sauce 6