



28 3 24
19.00

Vegan dinner at The Pump House
With wine parings from Spiegel & peach

Dinner 45 pp
Wine parings 30 pp

Whiskey sour
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Amuse bouche
~
Salt & pepper oyster mushrooms, tomato & chilli relish
~
Wye Valley asparagus, fennel, grapefruit
~
Freshly baked sourdough, house vinegar, olive oil
~
Carpaccio of beetroot, blood orange, walnuts, basil
~
Hazelnut & wild garlic rotolo, chestnut mushrooms, crisped
sourdough
~
Cashew nut & lovage gnudi, alliums, baked potato broth
~
Lemon sorbet, wild sorrel oil
~
Tahini parfait, Yorkshire forced rhubarb, sesame, stem ginger
~
Chocolate & rosemary truffle

Reservations

hello@the-pumphouse.com
01179272229

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, Hotwells, BS8 4PZ
www.the-pumphouse.com

