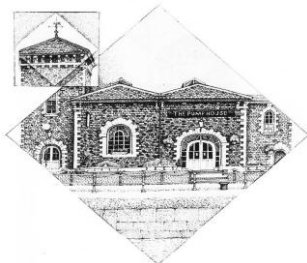


SUNDAY LUNCH

SERVED EVERY SUNDAY
12.00 - 16.00

2 courses £25
3 courses £30



JANUARY EVENTS

Vegan tasting
menu Friday 24th
7 courses
£45 pp

SNACKS FOR THE TABLE

House sourdough, home-churned
cultured butter 4.5

Marinated olives 4

Pigs in blankets, wholegrain
mustard honey 7.5

Crispy oyster mushrooms, tomato &
chilli relish 7

Smoked mackerel pate, pickled
cucumber, toasted sourdough 8

Korean fried chicken 8.5

PUB CLASSICS

Soup of the day, house sourdough 8

Cumberland sausage, mash,
caramelised onion gravy, seasonal
greens 15

Beer battered fish & chips, bashed
peas, tartare sauce 18.5

Gammon, egg & chips, pineapple
salsa 16

Salmon & haddock fishcake, poached
egg, hollandaise, greens 16.5

Mushroom risotto, Twynham Grange,
hazelnuts 15.5

8 oz sirloin steak, peppercorn
sauce, Blue Vinny, portobello
mushroom, chips 26.5

SIDES

Triple cooked chips | Fries 4.5

Cheesy chips 6

Cauliflower cheese 5.5

Buttered greens 4.5

SET MENU 2 COURSES 19.5 | 3 COURSES 23.5

STARTERS

Bath chap, poached egg, potato &
truffle veloute

Miso glazed celeriac, mushroom,
egg yolk, hazelnut

Cold smoked chalk stream trout,
carrots, spring onions, soured
cream, sourdough

Salad of kohlrabi, apple, lovage
and walnuts (ve)

Torched, sweet cured Cornish
mackerel, beetroot, warm potato
salad

MAINS

Wood roasted belly of pork, soft
polenta, apples, salsa verde

Fried semolina gnocchi, Jerusalem
artichokes, pear, hazelnut, ewes
curd

Whole roast plaice, crustacean &
browned butter bisque, new
potatoes

Pan roasted halibut, alliums, home
cured smoked bacon, beurre rouge,
mash (5 supp)

Mushroom and chestnut rotolo,
parsley, fried sourdough (ve)

DESSERTS

Sticky toffee pudding, clotted
cream

Bitter chocolate delice, Christmas
pudding ice cream

Stem ginger parfait, banana,
peanuts, coconut sorbet (ve)

Gingerbread ice cream affagato



Please inform a member of staff about any allergies and dietary requirements

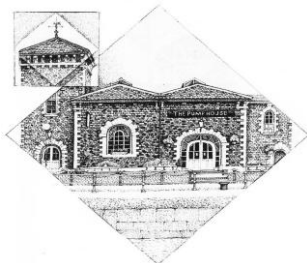
A discretionary 12.5% service charge is added to all bills

www.the-pumphouse.com

SUNDAY LUNCH

SERVED EVERY SUNDAY
12.00 - 16.00

2 courses £25
3 courses £30



JANUARY EVENTS

Vegan tasting
menu Friday 24th
7 courses
£45 pp

DESSERTS 8

Sticky toffee pudding, Devonshire clotted cream

Bitter chocolate Delice, Christmas pudding ice cream

Stem ginger & lime zest parfait, caramelised banana, salted peanuts,
coconut sorbet (VE)

Gingerbread ice cream affogato

Selection of artisan British cheeses, sourdough crackers, chutney

TUNWORTH - camembert style, pasteurised cow's milk Hampshire

DORSET BLUE VINNY - Blue veined, unpasteurised skimmed cow's milk

OGLESHIELD - washed rind, pasteurised Jersey cow's milk, Somerset

TOR - pyramid shaped, charcoal rinded, unpasteurised goat's milk, Somerset

10.5 or 5 (set menu supp)

Mulled wine 8

Mulled cider 8

Baby Guinness 8.5, x10 for 60

Tequila 6, x10 for 50



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