

# THE FISH INN

## Starters

Homemade soup of the day with rustic bread - v	£6.00
Mackerel, chive and horseradish pâté with toasted bread	£7.00
Panko crispy goat's cheese with apple and celeriac slaw and cranberry relish - v	£7.50
Crispy whitebait with garlic and chive mayonnaise and lemon	£6.75
Wild boar ravioli with roasted shallots, sprout leaves, garlic and wild mushroom sauce	£8.50
Halloumi chips with sweet chilli and rocket - v	£5.50

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## To Share

Baked cheese with vintage Cheddar, Brinkworth Blue and Swordfish ale served with rustic bread and vegetable sticks - v	£11.00
Coronation chicken board with gherkins, vegetable sticks, red slaw and toasted bread	£12.50
Butchers board with pork pie, chicken liver pâté, honey roast ham, chutney, piccalilli and rustic bread	£15.00
Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickle and apple with rustic bread - v	£12.50

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## Mains

Butcher's faggots in a rich onion gravy on a creamy mashed potato with buttered peas	£10.50 / £8.00
Homemade beef lasagne with dressed leaf salad and garlic and herb bread	£11.50
Roasted cauliflower and potato curry, brown rice, chapati and coconut raita - v	£12.00 / £8.00
6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips	£12.00
Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce	£12.50 / £8.00
Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	£12.00 / £8.00
Beetroot and goat's cheese tortellini tossed in a wilted spinach, tomato and mascarpone sauce - v	£12.00
Shortcrust pastry pie of the day with creamy mashed potato and buttered seasonal greens	£13.50
Slow cooked shin of beef in Corvus stout with pancetta, shallots, wild mushrooms, kale and grain mustard mash	£13.50
Pan-fried sea bass fillet on a lemon, flaked crab and chilli risotto with asparagus and toasted pine nuts	£15.00
Pork loin steak served with bubble and squeak, black pudding, caramelised apple and smoked bacon sauce	£14.00
Crispy panko free-range chicken with garlic and chive butter, green beans, slow roasted tomato and sauté new potatoes	£14.00

**GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING**

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



## Sides

Beer battered onion rings - v	£3.25	Garlic bread with cheese - v	£4.50
Chips - v	£3.25	House salad - v	£3.25
Chips with cheese - v	£4.25	Seasonal vegetables - v	£3.25
Garlic bread - v	£3.50	Skinny fries - v	£3.25

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## Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Brie, bacon and cranberry	£7.50
Classic coronation free-range chicken with toasted almonds	£7.25
Grilled halloumi, spinach, roasted peppers and chilli jam - v	£7.50
Fish goujons with tomato, lettuce and tartare sauce	£7.25
Wiltshire ham and double Gloucester cheese with tomato and watercress	£7.50
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	£7.50

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## Puddings

- Apricot and sultana bread and butter pudding with vanilla custard - v £6.00  
Chocolate brownie with chocolate sauce and chocolate ice-cream - v £6.25  
Seasonal fruit crumble with a crunchy oat topping and served with custard - v £6.00  
Baked vanilla cheesecake with passion fruit coulis and mango sorbet - v £6.25  
Warm Bakewell tart with vanilla ice-cream - v £6.25  
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v £6.25

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - v	£8.75
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## Hot Drinks

Americano	£2.50	Flat white	£3.00
Cappuccino	£3.00	Hot chocolate	£3.25
Latte	£3.00	Pot of tea	£2.75
Espresso	£2.25	Speciality tea	£2.75
Double espresso	£2.75		

*Fancy something extra special? Please ask us about our syrup flavours.*

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**Seasonal daily specials are always available ask us for more details**

### Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.