

# THE FISH INN

## LUNCH MENU

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## STARTERS AND SHARERS

Crispy whitebait with garlic and chive mayonnaise and lemon - £6.50  
 Homemade soup of the day with rustic bread - v £5.75  
 Smoked salmon terrine with beetroot chutney and rustic bread - £7.25  
 Spicy Catalan mussels in a chorizo and tomato sauce with rustic bread - £8.95  
 Halloumi fries with harissa yogurt - v £5.95  
 Smoked duck breast and orange salad served with roasted cashew nuts and fig relish - £7.95

Sautéed oyster mushrooms with shallots, garlic and parsley butter on toasted bread - v £6.25  
 Baked Camembert infused with honey and rosemary with rustic bread and roast garlic jam - v £12.50  
 Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickled onion and apple with rustic bread - v £12.50  
*Add home-cooked ham for £2.00*  
 Fish sharing board of smoked salmon, tiger prawns, salt and pepper squid, beer battered fish goujons with tartare sauce and grilled lemon - £17.50

## MAINS

Battered chilli and garlic halloumi with pea purée, harissa mayo and skinny fries - v £10.95 / £7.95  
 Catch of the day in a Wadworth 6X Gold beer batter served with garden peas, chips and tartare sauce - £13.50 / £8.50  
 Roasted onion, garlic and parsley risotto with Bath soft cheese and crispy fennel - v £10.50  
 Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips - £11.50 / £8.25  
 Shortcrust pastry pie of the day served with seasonal greens, creamy mash and gravy - £13.50  
 Pan-fried lambs liver with crispy bacon in a rich onion gravy served with seasonal greens and creamy mashed potatoes - £12.95 / £8.50

Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and fries - £12.75  
 Meatless Farm™ vegan burger with avocado, baby spinach, tomato and beetroot & horseradish relish all on a toasted glazed bun with crispy dill pickle and fries - vg £11.95  
 Mixed vegetable tagine delicious combination of chickpeas, fennel, courgette, green pepper, aubergine, peas and raisins served with lemon & mint couscous and toasted flatbread - vg £10.95  
 Homemade beef lasagne with dressed leaf salad and garlic and herb bread - £11.95

THE MEATLESS FARM CO

## SIDES

Cheesy chips - v £4.25  
 Chips - v £3.25  
 Skinny fries - v £3.25  
 Garlic bread - v £3.75  
 Cheesy garlic bread - v £4.75  
 House salad - v £3.50  
 Rocket, vegan cheese and sun-blushed tomato salad - v £5.00  
 Cauliflower cheese - v £4.50  
 Wadworth 6X Gold battered onion rings - v £3.50

## HOT DRINKS

Americano - £2.75  
 Flat white - £3.00  
 Cappuccino - £3.00  
 Latte - £3.00  
 Espresso - £2.50  
 Double espresso - £3.00  
 Mocha - £3.25  
 Hot chocolate - £3.25  
 Pot of tea - £2.75  
 Speciality tea - £2.90

## SANDWICHES

All our sandwiches are served with chips and dressed salad.  
 Honey glazed Wiltshire ham with mustard - £7.50  
 Grilled halloumi with chilli jam, spinach and smashed avocado - v £7.75  
 Mature Cheddar cheese with a spicy tomato chutney - v £6.95  
 Tuna mayo with spring onion - £6.95  
 Brie, chicken and chorizo with chilli jam - £8.50  
 Fish goujons with lettuce and tartare sauce - £7.95

## DESSERTS

All at £6.25  
 Bakewell tart with toasted almonds and blackcurrant clotted cream ice-cream - v  
 Treacle sponge with custard - v  
 Chocolate and coconut tart with vanilla ice-cream - vg  
 Triple chocolate, salted caramel and pecan brownie with sour cherry compote and clotted cream - v  
 Cinnamon banana fritter with a butterscotch sauce and vanilla ice-cream - v  
 Choose 3 scoops from our selection of dairy ice-cream and sorbet - please ask us for more details - v

Selection of British cheeses with oatcakes, apple, grapes, celery and fig relish - v £8.75

Seasonal daily specials are always available  
 ask us for more details

## PUTTING ON OUR SUNDAY BEST

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

**IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.** Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. **Our menu descriptions do not include all ingredients. GLUTEN FREE – PLEASE ASK US ABOUT OUR GLUTEN FREE MENU** (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

