

THE FISH INN

DINNER 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 served 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

Baked cod loin and queen scallops on a chorizo, lemon and pea risotto - £15.95
 Battered chilli and garlic halloumi with pea purée, harissa mayo and skinny fries - v £10.95
 Chicken nduja Milanese in a crispy panko parmesan crumb with garlic buttered mixed greens, sage roasted potatoes and a lemon crème fraîche - £13.95
 Chargrilled swordfish in lemon and caper butter served with buttered new potatoes and creamed spinach - £15.50
 Catch of the day in a Wadworth 6X Gold beer batter served with mushy 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
 Slow braised lamb shank in a rosemary and redcurrant jus served with celeriac mash and winter greens - £17.25

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
 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
 Shin of beef slow-cooked in Corvus stout with pancetta, shallots and wild mushrooms served with kale and grain mustard mash - £15.95
 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

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

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.

