

NIBBLERS AND SHARERS

Warm Breads for Two to Share 3.50

Dipping oil and balsamic vinegar

Mediterranean Marinated Olives 2.50

Goey Rosemary and Garlic Baked Camembert (GF) 6.00 for one or £10.50 for two

Red onion marmalade and toasted Farmhouse bloomer

Mexican Nachos (GF) (V) 5.75

Guacamole, homemade spicy tomato salsa and soured cream

STARTERS

Home Made Butternut Squash and Sweet Potato Soup (V) 4.50

Chunky farmhouse bread

Creamy Stilton Mushroom Pot 5.50

Warm toasted farmhouse bloomer

Spicy Wasabi Prawn Bites 5.95

Sweet chilli dip and dressed leaves

Salmon, Crayfish and Dill Fishcake 6.00

Citrus mayonnaise and dressed leaves

Crispy Salt and Pepper Squid Rings 5.95

Creamy garlic aioli

Chargrilled Vegetable Terrine (V) (GF) 5.50

Sticky fig relish and toasted farmhouse bloomer

Sandwiches and Ciabattas

All served with seasoned fries and dressed mixed leaves **ALL 7.50 (GF Option)**

Chicken, Bacon and Melted Cheddar

Beer Battered Fish Goujons of Cod and Tartare Sauce

Grilled Local Sausages and Red Onion Marmalade

Bacon, Brie and Cranberry

Hummus and Sundried Tomato

Steak and Stilton

BURGERS £11.75

8oz Steak Burger

Choose your topping: Bacon & Cheddar, Stilton & Red Onion, Goats Cheese & Pesto

Chicken Breast Burger

Choice of topping: Jerk Sauce & Mango Salsa, Sweet Chilli Sauce, Cranberry Sauce & Camembert

Thai Bangkok Veggie Burger, sweet chilli & pepper salsa

All served in a salad filled, toasted brioche bap with garlic mayonnaise, gherkin and crispy beer battered onion rings. Accompanied by chunky chips and homemade chunky coleslaw.

MAINS

8oz Rump Steak (GF Option) 14.95

Cooked to your liking, served with thyme roasted cherry tomatoes, grilled flat mushroom, garden peas, chunky chips and beer battered onion rings.

ADD A SAUCE 2.25

Brandy and peppercorn, creamy blue cheese, garlic butter

Beer Battered Cod 12.25

Served with chunky tartare sauce, minted pea puree and chunky chips

Our Famous Fish Pie (GF Option) 13.95

Cod, salmon, smoked haddock and prawns in a garlic and white wine and vegetable sauce. Topped with wilted spinach and a cheddar glazed cod fillet

Herb Crusted Chicken Breast (GF Option) 13.25

Sautéed new potatoes, mini corn on the cob and a creamy stilton mushroom sauce

Caribbean Style Seabass Fillet (GF Option) 14.25

Sweet potato and red pepper hash, wilted greens and balsamic glaze

Butternut, Brie and Beetroot Tart (GF) (V) 10.25

Served with chunky chips and a dressed mixed salad

Our Own Spicy Moroccan Vegetable Stew (VG) 10.25

Fruity couscous and dressed leaves

The Fish Inn Sharing Platter 26.50

Beer battered cod goujons, miniature fish pies, homemade salmon and crayfish fishcakes, wholetail scampi, salt and pepper squid rings, chunky chips, minted pea puree, chunky tartare sauce and tomato ketchup.

CHILDREN'S CHOICES

All served with fries and a choice of peas, baked beans, carrot sticks or corn on the cob **ALL 5.50**

Breaded Cod Fish Fingers GF

Sausage, Mash and Gravy GF

Homemade Battered Chicken Goujons

Margarita Ciabatta Pizza

Homemade Grilled Beef Burger

EXTRAS all 3.00

Chunky Chips

Shoestring Fries

Garlic Ciabatta

Garlic Ciabatta with Cheese

Corn on the Cob

Fresh Seasonal Vegetables

Mashed Potato

**All our food is freshly cooked to order so please sit back and relax whilst we prepare you a delicious meal
If you have any dietary requirements, please let us know and we will be delighted to suggest suitable options.
Where a Gluten Free option is shown on the menu please let us know!**

All weights and measures are approximate prior to cooking. Products may contain nuts and our fish may contain small bones