

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

Honey & Mustard Chipolatas, toasted sesame seeds, tomato salsa 4.50

STARTERS

Home Made Soup (VG) 4.50

Chunky farmhouse bread

Creamy Stilton Mushroom Pot 5.50

Warm toasted farmhouse bloomer

Seafood Bites 7.25

Wasabi Prawns, wholetail scampi, cod goujon, dressed leaves, dipping sauce

Smoked Haddock & Chive Fishcake 6.25

Mustard & dill sauce, poached egg dressed leaves

Ginger Spiced Sweet Potato Cake (VG) (GF) 5.50

Avocado salsa, dressed leaves

Home Made Chicken Liver Parfait 5.75

Apple & Saffron Chutney, ciabatta crostini

Sandwiches and Ciabattas

All served with seasoned fries and dressed mixed leaves or a mug of homemade soup **ALL 7.50 (GFO)**

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

Sundried Tomato, Goats Cheese & Pesto

Steak and Stilton

Roast Spinach & Mashed Avocado (GF)

BURGERS £11.75

Home Made 8oz Steak Burger Bacon & Cheddar / Stilton & Red Onion

Caribbean Chicken Breast Burger grilled bacon, melted cheddar, mango salsa, spicy mayo

Wixford Whopper cod goujons, melted cheese, capers, chunky tartare sauce

Double Cauliflower & Kale Burger, honey & mustard dressing

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

MAINS

Wixford Fish Pie (GFO) 14.95

Salmon, cod, haddock & prawns, white wine & dill sauce, wilted spinach, cheddar glazed cod fillet

Beer Battered Cod 12.25

Served with chunky tartare sauce, minted mushy peas and chunky chips

8oz Rump Steak (GFO) 15.95

Chunky chips, balsamic glazed cherry tomatoes, roasted field mushroom, garden peas, and beer battered onion rings. Served with your choice of sauce: Stilton, Bearnaise or garlic butter

Pan Fried Stuffed Chicken Breast (GFO) 13.25

Sun dried tomato, mozzarella & pesto, garlic linguini

Pan Fried Seabass Fillet (GFO) 14.25

Sautéed chorizo, baby potatoes, cherry tomatoes, wilted spinach

Homemade Shortcrust Chicken, Ham & Leek Pie Creamy mash, greens & rich gravy 9.95

Crispy Belly Pork, creamy mash, ham hock bonbon, wilted greens, cider jus 14.75

Tender Beef Bourguignonne 13.95

Herby dumplings, wilted greens, roasted root vegetable

The Fish Inn Sharing Platter 26.50

Beer battered cod goujons, miniature fish pies, homemade fishcakes, wholetail scampi, wasabi prawns, chunky chips, minted pea puree, chunky tartare sauce

Quorn Spicy Southern Fried Escalope, bubble and squeak cake, chimichurri dressing (VG) 11.50

Sweet Potato, Beetroot and Chick Pea Curry spinach, rice, vegetable crisps (VG) 11.50

Five Bean Spicy Chilli Con Carne, chargrilled peppers, fluffy rice (VG) 11.50

Tempura Battered Vegetables, sweet pepper coulis, balsamic dressing (VG) 9.25

CHILDREN'S CHOICES ALL 5.50

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

Breaded Fish Fingers (GF)

Trio of Sausage, Mash and Gravy (GF)

Homemade Battered Chicken Goujons

Margarita Ciabatta Pizza

Homemade Grilled Beef Burger

Mac and Cheese

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.