

## Produce at The Fishpool Inn

### How do we make our dishes so fresh and tasty?!

The use of fresh local produce is of paramount importance to us with the majority of our produce being sourced from both within Cheshire and our surrounding and nearby counties. We are able to support our local suppliers and producers by keeping our dishes seasonal through quarterly changing menus and an interesting and plentiful daily specials board.

We purchase shrimps and flat fish from Morecambe, sea bass from Anglesey, mussels from Conwy, crab from Muncaster and live lobsters from the Menai Straits. We source our micro herbs from Middlewich, salad leaves from Cheshire and Lancashire, asparagus from Delamere and watercress from the Wirral. Other local favourites include Welsh Valley lamb, Welsh Middle White pork and Ridings Reserve beef. We are a great fan of our local cheeses with some of our current favourites being Cheshire's Kidderton Ash goat's cheese and Appleby's Cheshire Cheese. And not forgetting one of our tastiest offerings, various ice creams and sorbets from the nearby Cheshire Farm Ice Cream.

Our advocacy of using local suppliers wherever possible extends to our drink offering also. We have 8 real ale hand pumps taking pride of place at the bar. We regularly feature quality, distinctive cask conditioned beers from Weetwood Ales, a small local brewery situated in the village of Oscroft, Cheshire. Weetwood's Eastgate, Best Cask Bitter and Cheshire Cat take up a permanent pump each behind our bar. Various guest ales are featured on our other pumps throughout the year which are selected according to seasonality and have included ales from local micro-breweries such as Three Tuns Brewery in Shropshire; Cross Bay Brewery in Lancashire; Brimstage Brewery on the Wirral; Tatton Brewery, Cheshire; Coach House Brewing Company in Warrington; Beartown Brewery in Congleton; The Cheshire Brewhouse, Congleton; and Mobberley Fine Ales, Cheshire. We also take pride in our refreshing apple juice from Cheshire's Eddisbury Fruit Farm and our bottled water from the nearby Peckforton Hills springs.

We are extremely proud of our local and British produce and it is our desire to share this with our customers. Our suppliers understand our key criteria of quality, locality, seasonality, consistency and reliability and with their help we are able to serve to you the freshest and most tasty dishes using the highest quality local produce. For us, it's the produce that makes the difference!