



The Fishpool Inn



Mains

Flatbreads & Nibbles

Garlic butter (v)	£3.50
Garlic butter with mozzarella (v)	£4.25
Delamere goat's cheese , sunblushed tomato and basil pesto (v)	£4.75
Wild mushroom , truffle oil and gorgonzola (v)	£4.75
Marinated Aegean olives (v)	£3.95
Chipolata sausage and smoked streaky bacon rolls	£4.25
Crispy chiperone squid , paprika and lemon mayonnaise	£4.75
Haddock goujons , tartare sauce	£4.50
Baked Mexican style nachos , glazed with mozzarella, tomato salsa, guacamole and sour cream (v)	£7.50

Starters

Soup of the day served with crusty bread	£5.50
Tiger prawn pil pil , tiger prawns cooked in olive oil, garlic and fresh chilli with torn basil leaves, garlic bread	£7.95
Creamy garlic wild mushrooms , truffle and cashel blue cheese en croute with dressed rocket (v)	£6.75
Atlantic prawn and Muncaster crab cocktail , avocado, blush tomatoes and Marie-rose sauce, caviar and ciabatta shards	£7.50
Hot confit Gressingham duck leg , hazelnut and pistachio, rhubarb and plum compote and a red wine reduction	£7.50
Crispy fried camembert , carpaccio of figs, fig jam, affilla cress (v)	£7.25
Farmhouse chicken liver, smoked bacon and pork pâté , toasted sourdough and house chutney	£6.50
Timbale of hot smoked Loch Duart salmon , avocado purée, caper berries and spring onion, lemon dressed frisée and dill	£8.25
Artichoke and sunblushed tomato bruschetta , kalamata olive tapenade, focaccia, Modena vinegar and aged Gran Padano (v)	£6.25
Iberico ham , canteloupe melon and fig carpaccio	£7.25
Roasted Black Pearl king scallop and pork cheek , baby gem, caramelised Braeburn apple and sauternes reduction	£8.50

Salads

Caesar salad , crispy bacon, croutons, parmesan and anchovies - with chargrilled chicken breast	£9.95 £12.50
Crispy sweet chilli beef with carrots, celery, coriander, shallots and lime juice	£13.25
Smoked duck , Asian salad, pomegranate, pistachio, citrus dressing and coriander	£12.95
Salad of herbed quinoa , pomegranate, baby spinach, blushed tomato, sunflower seed, mung beans, edame beans and citrus dressing (v)	£10.50
Add - Chargrilled chicken £2.50 Marinated feta £1.95 Delamere goat's cheese £1.95	
Scottish smoked salmon, Atlantic prawn and Muncaster crab , avocado, spring onion, blushed tomatoes and watermelon with kiwi, pineapple, cucumber, caviar and lemon dressing	£13.25
Caprese , beef tomato, buffalo mozzarella, torn basil leaves and balsamic reduction (v)	£9.95

Sandwiches (Served until 6pm and not available on Sundays)

Crayfish and prawn open sandwich with Marie Rose sauce on brown bloomer bread	£7.50
Sticky beef and chinese salad wrap , lime juice and coriander	£7.25
Chicken caesar wrap , gem lettuce, bacon lardons, parmesan and caesar dressing	£7.25
Bookmaker 4oz ribeye steak , cracked black pepper mayonnaise and rocket on toasted ciabatta	£8.25
New York deli bagel , pastrami, salt beef, gherkin, English mustard mayonnaise and Emmental cheese	£7.50
Smoked Loch Duart salmon , chive crème fraîche and cucumber served on your choice of white or brown bread	£7.25
Honey roasted Cheshire ham , English mustard, red onion, heritage tomato and gem lettuce on white or brown bloomer	£6.95
Collier's Welsh cheddar , heritage tomato chutney and red onion on white bloomer (v)	£6.50
Tuna, spring onion and sweetcorn mayonnaise , on white or brown bloomer	£7.25

All sandwiches served with dressed mixed leaves and Kettle Chips
Why not add a cup of soup of the day or a cup of chips £1.95

Atlantic hake a la plancha , pea purée, Jersey royal potatoes, samphire and baby spinach and pickled crayfish	£16.50
Fillet of middle white pork wrapped in Italian ham , champ potato cake, Cotswold white hen's egg, crispy black pudding, caramelised apple purée and port wine sauce	£15.95
Half a roast Gressingham duck , Szechuan and sesame stir fry vegetables, wild basmati rice and plum sauce	£17.50
Roasted rack and confit shoulder of Welsh Valley lamb , lyonnaise potatoes, summer vegetable panache, redcurrant and mint sauce	£20.95
The Fishpool Inn handcrafted steak, Weetwood Ale and mushroom pie , served with chunky chips and garden peas	£13.25
Classic Fisherman's pie , prawn, haddock, salmon & hake, parsley creamed potato and crusty bloomer	£13.95
The Fishpool Inn Thai green curry with basmati rice. Choose from: Chicken £14.50 Duck Breast £15.75 King Prawn £15.25 Vegetable (v) £11.95	
Breaded whole tail scampi , chunky chips, garden peas, tartare sauce and lemon	£13.95
Tagliatelle of roasted bell pepper, courgette and San Marzano tomato ragout , basil pesto, aged parmesan and balsamic dressed rocket (v)	£11.50
Corn fed chicken kiev , confit potatoes, fine beans and bacon	£16.50
Five bean chilli , glazed cheddar, wild basmati rice, tortilla chips and sour cream (v)	£11.50
Salmon, haddock and cod fishcakes , gribiche sauce and dressed rocket	£10.95
Deep fried battered North Sea haddock , chunky chips, mushy peas and tartare sauce	£9.95 (medium) / £13.95 (large)
Baked lasagne , rocket, cherry tomato and parmesan salad with aged balsamic vinegar, garlic bread	£10.95
The Fishpool Inn steak burger , chunky chips, shredded iceberg lettuce and house sauce	£11.50
Add a topping for £1.50, choose from: Blacksticks Blue cheese; cheddar cheese; goat's cheese and red onion marmalade; smoked streaky bacon; fried hen's egg; flat cap mushrooms; pepper jack cheese and bbq sauce; bbq pulled pork	
The Fishpool Inn veggie burger , smoked cheddar cheese patty, tomato relish, onion rings, chunky chips and red onion jam (v)	£11.50
Lamb, mint & apricot burger , tomato and olive focaccia, coriander crème fraîche and chunky chips	£11.95
Buttermilk fried chicken burger , homemade salad cream, spiced tomato salsa and chunky chips	£11.95

From the Grill

10oz rib eye of Ridings Reserve beef	£23.95
8oz fillet of Ridings Reserve beef	£25.95
16oz Ridings Reserve T-Bone steak	£25.95
Salmon supreme and hollandaise sauce	£17.25
8oz corn fed chicken breast	£15.50
8oz rose veal sirloin	£21.95
all served with scorched beef tomato, flat cap mushroom and chunky chips (see sides for sauces)	

From the Woodstone Oven - 12" homemade, woodstone fired, thin crust pizzas

Margherita , tomato ragu, mozzarella and torn basil leaves (v)	£9.95
Pepperoni , tomato ragu, mozzarella, pepperoni sausage	£10.95
Hawaiian , tomato ragu, Cheshire ham and pineapple	£11.95
Quattro formaggi , gorgonzola, parmesan, mozzarella and camembert (v)	£12.25
Pescatora , mixed seafood, black olives, coriander and parmesan shavings	£12.25
BBQ Chicken , pancetta, red onion, green chillies and BBQ sauce	£12.50
Diablo , hot spiced n'duja sausage, salami, roquito peppers, red onion, jalapeños and mascarpone	£12.50
Calzone Diavolo , folded and filled with pulled pork, green peppers, red onion, pepperoni, mozzarella, spinach, tomato and a spicy tomato sauce	£12.95
Extra toppings (£1.25 each)	

Side orders (all £3.50 unless indicated otherwise)

Fishpool mixed salad, house vinaigrette dressing	Crispy beer battered onion rings
Rocket, cherry tomato and parmesan salad	Creamed potato or champ potato
Summer vegetable panache	Truffle and parmesan chips (£3.95)
Chunky chips	Baked jacket potato simply buttered or with sour cream and chive
	Sweet potato fries (£3.95)
	Sauteed seasonal potatoes (£3.95)

Sauces (all £2.25)

Bearnaise
Hollandaise
Peppercorn
Red wine
Blacksticks Blue cheese
Diane

On Sundays we serve two traditional Sunday roasts. For this week's choices please see our specials board. (v) suitable for vegetarians. Please note that some dishes may contain traces of nuts.

We also serve Afternoon Tea Monday-Friday 2.30-5.00pm. £14.50 per person (Advanced booking required)

White wine 125ml 175ml 250ml Bottle

LIGHT, CRISP & DRY

Casa di Fiori Pinot Grigio, Hungary (2015/16) £3.35 £4.50 £6.50 £18.95

A crisp, dry white, light and refreshing with hints of green fruits and pears.

Torres Verdeo, Spain (2015/16) £3.75 £5.25 £7.50 £21.95

Characterised by tropical fruit notes with spicy and herbaceous nuances. The fresh, elegant palate has a wonderful length.

Pinot Grigio Corte Viola, Italy (2015/16) £21.95

Fresh bouquet of fruit and flowers. Fragrant, dry, zesty, well-orchestrated and well balanced with persistent hints of fruit.

Pic Poul de Pinet 'Ormarine', France (2015/16) £23.95

A delightfully clean and aromatic Bordeaux blend of Sauvignon and Semillon with restrained citrus fruit and a fresh dry finish.

Pouilly Fume 'Masson Blondelet', France (2014/15) £39.95

Flinty and dry with gooseberry fruit and a long, crisp finish.

AROMATIC & FRUITY

Laughing Giraffe Chenin Blanc, South Africa (2015) £3.20 £4.40 £6.25 £17.95

Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off dry finish.

Ten Rocks Sauvignon Blanc, New Zealand (2016) £4.10 £5.95 £7.95 £22.95

An excellent Sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish.

Finca Don Mauro Torrontes, Argentina (2015) £21.95

Intense floral and fruit aromas, fresh and young with complex fruitiness. Perfect accompaniment to spicy food and curry flavours, or great by itself.

Los Gansos Gewurztraminer, Chile (2015/16) £22.95

A complex and expressive wine filled with the aromatic presence of fresh fruits, rose petals and hints of spice and lychee fruit.

Tempus Two 'Silver Series' Pinot Gris, Australia (2015) £23.95

Medium bodied wine, rich in flavours of pear and passionfruit. Backed by a crisp, acidic structure to give refinement to a well-balanced and textured palate.

RICH, FULL & TEXTURED

Moonstone Ranch Chardonnay, Australia (2016) £3.10 £4.30 £6.00 £16.95

A delicious, juicy fresh and fruity chardonnay from 'down under' clean melon and peach characters with a hint of cream

Vista Calma Viognier, Argentina (2015) £22.95

Enticing aromas of peach, apricot and lime. Ripe citrus and stone fruits on the palate with an appealing freshness.

Trewa Vineyards Reserva Chardonnay, Chile (2015) £24.95

Expressive nose, with scents of bananas, white peaches and apricots mixed with notes of vanilla, toffee and dried fruits.

Running Duck 'FT & Organic' Chenin Sauvignon Blanc, S. Africa (2015) £23.95

This Fairtrade wine provides easy drinking with tropical hints of guava and pineapple. It is clean, crisp and versatile.

Geoffroy Chablis Dom.Verger, France (2015/16) £35.95

Concentrated stone fruit flavours, citrus notes and underlying minerality.

Sparkling wine & Champagne 125ml Bottle

Prosecco 'Spumante' La Delfina Extra Dry NV, Italy £5.50 £25.95

Fully sparkling, lightly nutty and fruity. Clean, fresh and easy drinking.

Mionetto Vivo 'Prosecco Style' Spumante Rose, Italy NV £5.50 £25.95

Aromas of raspberry, rose and cherry. Well balanced with crisp flavours.

Champagne J'lemoine Brut, France NV £7.95 £44.95

This small house is part of the Laurent Perrier family. It delivers excellent champagne with zesty, dry character and a lively, persistent mousse. Perfect for any occasion!

Champagne Laurent Perrier 'La Cuvee' Brut, France NV £54.95

A beautiful and elegant wine from one of the region's most renowned producers. Soft in style with beautiful balance and delicate acidity.

Champagne Forget Brimont 1er Cru Brut Rosé, France NV £58.50

Plenty of moreish strawberry and raspberry fruit, balanced by well-judged acidity from this excellent family-run producer.

Champagne Laurent Perrier Vintage Brut, France NV (2006/07) £69.95

Very elegant, blending ripe fruit aromas, such as pink grapefruit and yellow peach, with hints of crème brûlée. It has a lingering, crisp finish that shows citrus fruit flavours.

Champagne Laurent Perrier Rosé Brut, France NV £74.95

The undisputed star of all Rosé Champagne. The wine maker gently presses some of the best grapes from the regions top vineyards. The result is a beautiful pale pink Champagne with lovely summer fruit flavours.

Red wine 125ml 175ml 250ml Bottle

SOFT, LIGHT & EASY DRINKING

Nuevo Extremo Merlot, Chile (2015/16) £3.10 £4.30 £6.00 £16.95

Full bodied but easy drinking red, packed with inky plum and well toned tannins.

Cotes du Rhone, Noble Dame de Treilles, France (2015/16) £22.95

Classic Rhone blend based on Grenache and Syrah; showing soft cherry and raspberry fruit with a warming peppery finish.

Sepia Pinot Noir Reserva, Chile (2015/16) £27.95

Full bodied red with hints of herbs & spices. The palate is full of dark berries with soft ripe tannins.

Domaine Bouchard Pere & Fils Bourgogne Pinot Noir, France (2014/15) £34.95

From the well known revered negociant in Burgundy, a superb example of a silky, textured yet fruity Pinot Noir.

MEDIUM BODIED, SMOOTH & SUPPLE

La Laguna Cabernet Sauvignon, Chile (2013) £3.25 £4.30 £6.30 £17.95

Another simple stunner from this grape, a full bodied red packed with plum fruit.

Vina Ederra Rioja Crianza, Spain (2014/15) £4.10 £5.95 £7.95 £22.95

Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins.

Chianti Botter DOCG, Italy (2014/15) £25.95

A brilliant ruby colour with an intense bouquet. Very smooth and silky on palate.

Cielo 'Primasole' Primitivo, Puglia, Italy (2015/16) £23.95

Big, bold and robust, yet still smooth and silky. A spicy and well balanced Primitivo with a wonderful finish. Perfect for rich and meaty dishes.

Celeste Crianza Ribera del Duero, Spain (2013/14) £34.95

Spicy and intense nose with liquorice and black pepper hints coupled with blackberry and cherry notes. A very fruity, ripe and full bodied wine.

RICH, SPICY & WARMING

Coorong Estate Shiraz, Australia (2015/16) £3.35 £4.50 £6.50 £18.95

A rich and spicy Shiraz with flavours of black fruits, black pepper and sweet spices. Easy-drinking wine with soft tannins and a warm finish.

Alto de Mayo Malbec, Argentina (2016) £3.65 £4.95 £6.95 £19.95

A super example of this grape, a full bodied palette of ripe berries and spices with smooth velvety tannins.

Trewa Vineyards Reserva Syrah/Shiraz, Chile (2015) £24.95

A concentrated, organically made wine. Complex aromas lead to a palate full of fruit, spices and smoky notes with well integrated oak tannins.

Smoking Loon 'Old Vine' Zinfandel, California (2014/15) £29.95

The complex blend of fruit and spice is well-balanced by this wine's refreshing, bright acidity, the hallmark of a classic, food-friendly style Zinfandel.

Chateau Lamothe 1er Cotes de Bordeaux, France (2013/14) £33.95

An elegantly made claret, with a core of cassis & plum fruit. Balanced by notes of herbs & soft tannins.

Simon Hackett 'Old Vine' Grenache, Australia (2012/13) £39.95

Lovely seductive dark fruit and spicy notes combine with flavours of redcurrants and raspberries with a superb, rounded finish.

Rosé wine 125ml 175ml 250ml Bottle

The Painted Bird, White Zinfandel, USA (2015/16) £3.40 £4.50 £6.50 £18.95

Mouth-watering summer berry flavours create this refreshing rosé.

Casa di Fiori, Pinot Grigio Rose, Hungary (2015/16) £3.40 £4.50 £6.50 £18.95

A lovely dry and fruit driven rose with notes of citrus and raspberry.

Low-Alcohol wine 125ml 175ml 250ml Bottle

Torres 'Natureo' Tinto Syrah, Catalonia, Spain £3.40 £4.50 £6.50 £18.95

With less than 0.5% alcohol and half the calories of a normal wine. Aged in French Oak with aromas of pomegranate, redcurrant and vanilla.

Dessert wine 125ml Bottle

Concho Y Toro Late Harvest Sauvignon Blanc, Chile 37.5cl (2013/14) £5.95 £17.95

A rich, delicious and enticing dessert wine. Aromas of pear, melon and apricot, and on the palate, the wine is soft and fruity with honey notes.

Torres Floralis Moscatel, Spain 50cl £6.95 £25.95

Aromas of orange blossom, Turkish delight and honeyed fruit with spicy notes of tobacco leaf and clove. Indulgently sweet.

Opening hours

Daily from 11.00am to 11.00pm

Food served: Mon-Thu, 12noon-9.30pm, Fri-Sat, 12noon-10pm
Sunday 12noon-9.00pm

www.thefishpoolinn.co.uk



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