



The Fishpool Inn

Mains

Flatbreads & Nibbles

Garlic butter (v)	£3.50
Garlic butter with mozzarella and alpine cheese (v)	£4.25
Delamere goat's cheese , piquillo peppers and basil pesto (v)	£4.75
Wild mushroom , truffle oil and dolcelatte (v)	£4.75
Marinated Aegean olives (v)	£3.95
Caramelised pork belly bites , apple purée	£4.25
Haddock goujons , tartare sauce	£4.50
Baked Mexican style nachos , glazed with mozzarella, tomato salsa, guacamole and sour cream (v) - Add jalapenos £1.00	£7.95

Starters

Soup of the day served with crusty bread	£5.95
Tiger prawn pil pil , tiger prawns cooked in olive oil, garlic and fresh chilli with torn basil leaves and garlic bread	£7.95
Creamy garlic wild mushrooms , truffle and dolcelatte en croute with dressed rocket (v)	£6.75
Potted chicken, pork and smoked bacon terrine , house piccalilli and toasted brioche	£6.95
Hot Gressingham duck leg and cranberry fritter , caramelised William pear and port poached cranberries	£6.95
Baked crotin of Delamere goat's cheese , plum and apple conserve, pistachio and walnut crumble (v)	£6.50
Thai spiced Muncaster crab cakes , spring onion, sweet chilli and coriander sauce	£7.95
Air dried ham , poached cantaloupe melon, fig carpaccio and truffled Haughton honey	£7.25
Loch Duart smoked salmon , classic accompaniments, coriander, pickled cucumber and buttered granary bread	£8.50
Butternut squash and saffron risotto , vintage parmesan, trompette mushrooms and crispy sage (v)	£6.50

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	

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

Crayfish and prawn open sandwich with Marie Rose sauce on brown bloomer bread	£7.25
Sticky beef and chinese salad wrap , lime juice and coriander	£7.95
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	£9.50
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	£7.95
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)	£6.25
Tuna, spring onion and sweetcorn mayonnaise , on white or brown bloomer	£7.25
Turkey, cranberry and sage and onion stuffing , 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

Herb crusted pave of Atlantic hake , mussel and Cheshire saffron chowder, sea purslane, and caviar	£16.95
Saltimbocca , middle white pork schnitzel, air dried ham, sage, French beans, roasted shallots, parsley and mint potatoes	£16.25
Roast breast and confit leg of Gressingham duck , cassoulet, oregano, Toulouse sausage, chorizo	£17.95
Slow braised shoulder of Welsh Valley lamb henry , rissole potatoes, honey roast root vegetables and a redcurrant and rosemary jus	£17.25
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 red curry with sticky jasmine 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
Five bean chilli , glazed cheddar, wild basmati rice, tortilla chips and sour cream (v)	£11.50
Corn fed chicken kiev , confit potatoes, fine beans and bacon	£16.50
Salmon, haddock and cod fishcakes , tartare 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	£12.25
Roasted butternut squash, celeriac, Cashel blue and winter chanterelle pithivier , warm quinoa and fine herb risotto (v)	£12.50
The Fishpool Inn steak burger , chunky chips, shredded iceberg lettuce and house sauce	£11.95
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	£12.50

From the Grill

10oz rib eye of Ridings Reserve beef	£23.95
8oz fillet of Ridings Reserve beef	£26.95
16oz Ridings Reserve T-Bone steak	£25.95
Salmon supreme and hollandaise sauce	£17.25
8oz corn fed chicken breast	£15.50
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 🔥	£12.95
Hawaiian , tomato ragu, Cheshire ham and pineapple	£12.95
Quattro formaggi , gorgonzola, parmesan, mozzarella and camembert (v)	£13.25
Pescatora , mixed seafood, black olives, coriander and parmesan shavings	£13.25
BBQ Chicken , pancetta, red onion, green chillies and BBQ sauce	£13.25
Diablo , hot spiced n'duja sausage, salami, roquito peppers, red onion, jalapeños and mascarpone 🔥🔥	£12.50
Padana , goat's cheese, caramelised red onion, wild mushroom, pine nuts, baby spinach and mozzarella (v)	£11.25
Manhattan , Szechuan beef strips, green peppers, garlic, pineapple, chilli flakes and oregano 🔥	£13.50
Classic Calzone , folded and filled with ham, mozzarella, spinach, tomato and mushroom and a spicy tomato sauce	£13.50
Extra toppings (£1.25 each)	

Side orders (all £3.50 unless indicated otherwise)

Fishpool mixed salad, house vinaigrette dressing	Crispy beer battered onion rings	Sauces (all £2.25)
Rocket, cherry tomato and parmesan salad	Creamed potato or champ potato	Bearnaise
Honey roasted root vegetables	Truffle and parmesan chips (£3.95)	Hollandaise
Chunky chips	Baked jacket potato simply buttered or with sour cream and chive	Peppercorn
	Sweet potato fries (£3.95)	Red wine
		Blacksticks Blue cheese
		Diane

On Sundays we serve two traditional Sunday roasts. For this week's choices please see our specials board.

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

(v) suitable for vegetarians. Please note that some dishes may contain traces of nuts.

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

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