



# The Fishpool Inn

## Mains

### Flatbreads & Nibbles

Garlic butter (v)	£3.50
Garlic butter with mozzarella (v)	£4.25
Hummus, pesto and baba ganoush (v)	£4.75
Wild mushroom and truffle (v)	£4.75

Marinated Aegean olives (v)	£3.95
Haddock goujons, tartare sauce	£4.50
Baked Mexican style nachos, glazed with mozzarella, tomato salsa, guacamole and sour cream (v)	£7.95
Add jalapenos £1.00 Add chilli con carne £4.50	

### 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
Wild mushrooms, garlic, truffle and dolcelatte en croute with dressed rocket (v)	£6.75
Salmon and haddock fishcakes, lemon and caper mayonnaise, dressed rocket and chilli jam	£7.25
Homemade Thai spiced spring roll, spring onion, chilli and coriander tamarind and lime dipping sauce (v)	£6.95
Baked crotin of Delamere goat's cheese, crispy filo pastry and basil, black olive tapenade and sunblush tomato pesto (v)	£7.25
Smooth duck liver pâté, crispy duck fritter, orange purée, ciabatta shards and affilla cress salad	£7.50
Risotto of spring greens, tarragon, truffle and parmesan (v)	£6.95
Poached and smoked chicken rillettes, red onion chilli and mango salsa with toasted brioche	£7.50
Air dried beef bresola, compressed heritage tomato, garlic and basil with dressed seasonal leaves	£7.95
Smoked Scottish salmon, classic accompaniments, lemon and brown bread and butter	£7.95

### Salads

Caesar salad, crispy bacon, croutons, parmesan and anchovies	£9.95
- with chargrilled chicken breast or grilled salmon	£12.50
Crispy sweet chilli beef with carrots, celery, coriander, shallots and lime juice	£13.25
Sweet potato, butternut squash, stem broccoli and spiced quinoa salad with toasted chilli dressing (v)	£9.95
Honey roasted golden and red beetroot, watercress, rocket and caramelised orange salad, basil and rocket pesto (v)	£9.95
With - Chargrilled chicken £12.50 Marinated feta £11.50 Delamere goat's cheese £11.50	

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

Crayfish and prawn open sandwich with Marie Rose sauce on 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	£7.50
New York deli bagel, pastrami, salt beef, gherkin, English mustard mayonnaise and Emmental cheese	£7.50
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	£6.95
Peppered minute beef steak, on toasted ciabatta, caramelised Spanish onions and tarragon, mustard mayonnaise, rocket and parmesan	£8.25
Smoked salmon and cream cheese bagel, pickled cucumbers, lemon wedge and watercress	£7.25
Classic club sandwich, sliced chicken, gem lettuce, streaky bacon, beef tomato and mayonnaise	£7.95

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

12 hour braised beef short rib, buttered fondant potato, onion and thyme purée, stem broccoli and thyme jus	£17.25
Moroccan style lamb tagine, aromatic Israeli couscous, minted yoghurt and grilled apricots	£15.50
Oven baked cornfed chicken breast, black truffle and parmesan risotto, wilted baby leeks and tarragon	£16.95
Braised and roasted pork belly, sage and creamed potato, crispy Braeburn apple, fine beans and shallots with scrumpy cider sauce	£16.25
Blackened cajun spiced salmon, crushed Jersey royals, French beans and bacon, bok choy, sesame and soy	£16.25
Fillet of Atlantic cod, roasted artichokes, sunblush tomato, black olive tapenade and romesco sauce	£16.50
Hot avocado and fine herb risotto, pecorino, truffle and crème fraîche (v)	£11.50
Roasted vegetable and pine nut strudel, capsicum and oregano sauce, blushed tomatoes and tapenade (v)	£11.95
The Fishpool Inn Thai green curry with fragrant rice. Choose from; Chicken £14.50 Duck Breast £15.75 King Prawn £15.25 Vegetable (v) £11.95	
Chilli con carne, braised basmati rice, sour cream and tortilla chips	£12.50
Baked lasagne, rocket, cherry tomato and parmesan salad with aged balsamic vinegar, garlic bread	£12.25
Classic Fisherman's pie, prawn, haddock, salmon and hake, parsley creamed potato and garden peas	£13.95
The Fishpool Inn handcrafted pie of the week, served with chunky chips and garden peas	£13.25
Honey roast ham, fried free range eggs and handcut chips	£10.95
Breaded whole tail scampi, chunky chips, garden peas, tartare sauce and lemon	£13.95
Deep fried battered North Sea haddock, chunky chips, mushy peas and £9.95 (medium) / £13.95 (large) tartare sauce	
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; chilli con carne	
The Fishpool Inn vegan burger, chickpea and butternut squash patty, handcut chips and tomato salsa (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	£12.95

### 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)	£10.95
Pepperoni, tomato ragu, mozzarella, pepperoni sausage 🍷	£12.95
Hawaiian, tomato ragu, Cheshire ham and pineapple	£12.95
Diablo, hot spiced n'duja sausage, salami, roquito peppers, red onion, jalapeños and mascarpone 🍷🍷	£13.25
Padana, goat's cheese, caramelised red onion, wild mushroom, pine nuts, baby spinach and mozzarella (v)	£12.50
BBQ chicken, pancetta, red onion, mozzarella and BBQ sauce	£13.25
Classic Calzone, folded and filled with ham, spinach, mozzarella, tomato and mushroom	£13.50
Pescatore, salmon, tuna, prawns, black olive and coriander	£13.25
Manhattan, Szechuan beef strips, green peppers, garlic, pineapple and chilli flakes 🍷	£13.50
Meat feast deluxe, salami, pepperoni, bacon, spicy beef and ham 🍷	£13.25

### Side orders (all £3.50 unless indicated otherwise)

Chunky chips	Crispy beer battered onion rings	Sauces (all £2.25)
Sweet potato fries (£3.95)	Creamed potato or champ potato	Bearnaise
Fishpool mixed salad, house vinaigrette dressing	Truffle and parmesan chips (£3.95)	Hollandaise
Rocket, cherry tomato and parmesan salad	Baked jacket potato simply buttered or with sour cream and chive	Peppercorn
	Summer vegetable panache	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)** £3.60 £4.85 £6.95 £19.95

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

**Torres Verdeo, Spain (2015/16)** £4.00 £5.60 £7.95 £22.95

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)** £22.95

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)** £24.95

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)** £40.95

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

AROMATIC & FRUITY

**Laughing Giraffe Chenin Blanc, South Africa (2015)** £3.45 £4.75 £6.70 £18.95

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

**Ten Rocks Sauvignon Blanc, New Zealand (2016)** £4.35 £6.30 £8.40 £23.95

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)** £22.95

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)** £23.95

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)** £24.95

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)** £3.35 £4.65 £6.45 £17.95

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)** £23.95

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

**Running Duck 'FT & Organic' Chenin Sauvignon Blanc, S. Africa (2015)** £24.95

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

**Trewa Vineyards Reserva Chardonnay, Chile (2015)** £25.95

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

**Geoffroy Chablis Dom.Verger, France (2015/16)** £36.95

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

**Tierra de Estrellas Merlot, Chile (2017)** £3.35 £4.65 £6.45 £17.95

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

**Cotes du Rhone, Noble Dame de Treilles, France (2015/16)** £23.95

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)** £28.95

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)** £35.95

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

MEDIUM BODIED, SMOOTH & SUPPLE

**Cosmina Vineyards, Pinot Noir, Romania (2016/17)** £3.90 £5.30 £7.40 £20.95

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

**Vina Ederra Rioja Crianza, Spain (2014/15)** £4.35 £6.30 £8.40 £23.95

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

**Cielo 'Primasole' Primitivo, Puglia, Italy (2015/16)** £24.95

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.

**Chianti Botter DOCG, Italy (2014/15)** £26.95

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

**Celeste Crianza Ribera del Duero, Spain (2013/14)** £35.95

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)** £3.60 £4.85 £6.95 £19.95

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)** £3.90 £5.30 £7.40 £20.95

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)** £25.95

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)** £30.95

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)** £34.95

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)** £40.95

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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