



The Fishpool Inn



Mains

Flatbreads

Garlic butter (v)	£3.95
Garlic butter with mozzarella (v)	£4.50
Wild mushroom and truffle (v)	£4.95
Blushed tomato, crumbled goat's cheese and oregano (v)	£4.95

Nibbles

Lemon and coriander hummus, crudités (v)	£4.75
Southern fried chicken bites, sour cream and chive dipping sauce	£4.95
Marinated Aegean olives (v)	£3.95
Haddock goujons, tartare sauce	£4.95
Baked Mexican style nachos glazed with mozzarella, tomato salsa, guacamole and sour cream (v)	£7.95
Add jalapenos £1.00 Add chipotle pulled pork £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
Creamy wild mushrooms with garlic, truffle and fine herbs, toasted focaccia and parsley oil (v)	£7.25
Salmon and haddock fishcakes, lemon and caper mayonnaise, house dressed rocket	£7.95
Baked crostin of goat's cheese and basil, heritage tomato chutney, black olive crumble (v)	£7.50
Smoked salmon, crayfish, prawn and avocado tian, sun blushed tomatoes, citrus dressing and caper berries	£8.95
Chicken liver and brandy parfait, house chutney and toasted brioche	£7.25
Classic moules marinière, white wine, garlic and parsley with garlic bread	£8.50
Mexican-style pork fillet, mango and coriander salsa, caramelised apple purée	£7.95

Salads

Caesar salad, crispy bacon, croutons, parmesan and anchovies	£10.50
- with chargrilled chicken breast or grilled salmon	£13.50
Crispy sweet chilli beef with carrots, celery, coriander, Chinese leaf, shallots and lime juice	£13.95
Sweet potato, butternut squash, golden and red beetroots and spiced quinoa salad with toasted chilli dressing and coriander crème fraîche (v)	£10.95
Add chicken £3.00 Add fried halloumi £1.95	
Warm goat's cheese salad, olives, pesto, blushed tomatoes, pine nuts and basil, herbed croutons and citrus dressing (v)	£11.95
Chargrilled gem hearts, baby vegetables à la greque, caper berries, artichokes, pine nuts, sour cream and chives, mustard seed dressing (v)	£10.95

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

Crayfish and prawn open sandwich with Marie Rose sauce on malted brown bloomer bread	£7.95
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	£7.95
Honey roasted Cheshire ham, English mustard, red onion, heritage tomato and gem lettuce on white or brown bloomer	£7.25
Roasted red pepper, chargrilled courgette, warm goat's cheese and basil and pine nut pesto on toasted ciabatta (v)	£7.50
Collier's Welsh cheddar cheese and honey roasted Cheshire ham on white or brown bloomer	£7.25
Tuna, spring onion and cucumber mayonnaise, on white or brown bloomer,	£7.50
Bookmaker 5oz rib eye steak, French onions, Dijon mustard on toasted ciabatta	£9.95
Smoked salmon, cucumber and chive crème fraîche on malted brown bloomer bread	£7.95
Hot woodstone-fired flat bread open sandwich of the day ask your server for details	£7.50
All sandwiches served with dressed mixed leaves and Kettle Chips	
Add a cup of soup of the day or a cup of chips	£1.95

Slow braised feather blade of beef, Colcannon mash potato, tender stem broccoli, roasted shallots and rich stout sauce	£17.95
Lamb Henry, sweet potato and aubergine gratin, medley of spring greens, rosemary and mint	£16.95
Oven baked chicken breast, Provençal vegetable risotto, charred courgettes, parmesan and mizuna leaf	£15.95
Glazed and roasted pork in two styles, caramelised belly and roasted loin, sweet potato mash, creamed savoy cabbage, roasted artichokes and a calvados sauce	£16.95
Indian spiced loin of monkfish and tiger prawns, Bombay potatoes, spinach, roasted baby corn, lentil dhal	£16.95
Fillet of hake, roasted artichokes, sunblush tomato, black olive tapenade and romesco sauce	£16.50
Salmon and haddock fishcakes, lemon and caper mayonnaise, house dressed rocket	£13.50
The Fishpool Inn Thai red curry with fragrant rice. Choose from: Chicken £14.95 King Prawn £15.95 Vegetable (v) £12.50	
Chilli con carne, braised basmati rice, sour cream and beetroot tortilla	£13.50
Baked lasagne, rocket, cherry tomato and parmesan salad with aged balsamic vinegar, garlic bread	£13.50
Classic Fisherman's pie, prawn, haddock, salmon and hake, parsley creamed potato and garden peas	£14.95
The Fishpool Inn handcrafted pie of the week, served with chunky chips and garden peas	£14.95
Honey roast ham, fried free range eggs and hand-cut chips	£12.95
Breaded wholetail scampi, chunky chips, garden peas, tartare sauce and lemon	£13.95
Deep fried battered North Sea haddock, chunky chips, mushy peas and tartare sauce	£10.95 (medium) / £13.95 (large)
The Fishpool Inn steak burger, chunky chips, baby gem lettuce and house sauce	£12.95
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; Chipotle pulled pork	
The Fishpool Inn veggie burger, chickpea and butternut squash patty topped with smoked cheddar cheese, tomato relish, onion rings and red onion marmalade (v)	£12.50
Cajun-fried chicken burger, lemon mayonnaise, mango and coriander salsa and chunky chips	£12.95

From the Grill

10oz rib eye of Ridings Reserve beef	£24.50
10oz sirloin of Ridings Reserve beef	£24.50
8oz fillet of Ridings Reserve beef	£27.50
Salmon supreme and hollandaise sauce	£16.50
Mozzarella, basil and blushed tomato filled chicken breast wrapped in Italian ham	£15.95
All served with scorched beef tomato, flat cap mushroom and chunky chips (see sides for sauces)	
Add garlic tiger prawns	£3.95

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
Mexicana, hot spiced n'duja sausage, salami, roquito peppers, red onion, jalapeños and mascarpone	£13.95
Padana, goat's cheese, caramelised red onion, wild mushroom, pine nuts, baby spinach and mozzarella (v)	£13.50
BBQ chicken, pancetta, red onion, mozzarella and BBQ sauce	£13.50
Pescatore, salmon, tuna, prawns, black olives and coriander	£13.95
Meat feast deluxe, salami, pepperoni, bacon, spicy beef and ham	£14.50
Classic calzone, folded and filled with ham, spinach, mozzarella, tomato and mushroom	£13.50
Vegetarian calzone, folded and filled with tomato, mozzarella, onions, pepper, mushrooms and oregano (v)	£12.25

Side orders (all £3.95 unless indicated otherwise)

Chunky chips	Sweet potato fries
Crispy beer-battered onion rings	Baked jacket potato simply buttered or with sour cream and chive
Creamed or colcannon potato	Buttered vegetable panache
Truffle and parmesan chips (£4.25)	Fishpool mixed leaf salad
Rocket, cherry tomato and parmesan salad	

Sauces (all £2.25)

Béarnaise
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.

We also serve Afternoon Tea Monday-Friday 2.30-5.00pm. £15.95 per person (advance booking required)

Vegan, gluten free and dairy free menus available or for allergen advice please enquire with your server.

(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 (2016/17) £3.85 £5.10 £7.20 £20.50

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

Torres Verdeo, Spain (2016/17) £4.25 £5.85 £8.20 £23.50

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) £23.50

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) £25.50

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) £41.50

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

AROMATIC & FRUITY

Laughing Giraffe Chenin Blanc, South Africa (2016/17) £3.70 £5.00 £6.95 £19.50

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

Ten Rocks Sauvignon Blanc, New Zealand (2017/18) £4.65 £6.65 £8.85 £25.50

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 (2016/17) £23.50

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

Tempus Two 'Silver Series' Pinot Gris, Australia (2016/17) £25.50

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.

Walt by Dr Loosen Riesling, Pfalz, Germany (2016/17) £27.50

An elegant, off dry, fruity Riesling. Lovely peach and stone fruits with a whiff of elderflower and refreshing apple crispiness.

RICH, FULL & TEXTURED

Moonstone Ranch Chardonnay, Australia (2016/17) £3.60 £4.90 £6.70 £18.50

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

Vista Calma Viognier, Argentina (2015/16) £24.50

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 (2016/17) £25.50

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) £26.50

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

Geoffroy Chablis Dom.Verger, France (2016/17) £37.50

Concentrated stone fruit flavours, citrus notes and underlying minerality.

Sparkling wine & Champagne

125ml Bottle

Prosecco DOC Gran Duca, Spumante, Extra Dry, Italy £5.75 £26.50

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

Mionetto Vivo 'Prosecco Style' Spumante Rose, Italy NV £5.75 £26.50

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

Champagne J'lemoine Brut, France NV £8.75 £50.50

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 £56.50

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 £58.95

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) £76.50

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 £78.50

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) £3.60 £4.90 £6.70 £18.50

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

Cotes du Rhone, Noble Dame de Treilles, France (2015/16) £24.50

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) £29.50

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) £36.50

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) £4.15 £5.60 £7.65 £21.50

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

Bodegas Santiago Rioja Crianza, Spain (2014/15) £4.65 £6.65 £8.85 £25.50

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

Cielo 'Primasole' Primitivo, Puglia, Italy (2015/16) £25.50

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) £27.50

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

Celeste Crianza Ribera del Duero, Spain (2013/14) £36.50

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 (2016/17) £3.85 £5.10 £7.20 £20.50

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 (2017/18) £4.15 £5.60 £7.65 £21.50

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) £26.50

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 (2015/16) £31.50

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 (2015/16) £35.50

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

Simon Hackett 'Old Vine' Grenache, Australia (2014/15) £41.50

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 (2016/17) £3.65 £4.75 £6.75 £19.50

Mouth-watering summer berry flavours create this refreshing rosé.

Casa di Fiori, Pinot Grigio Rose, Hungary (2016/17) £3.85 £5.10 £7.20 £20.50

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

Bottle Magnum

Chateau Minuty "M de Minuty" Provence Rose (2017/18) £44.95 £99.95

Pale pink colour; fragrant, strawberry-scented nose; dry and crisp with lovely, delicate fruit.

Low-Alcohol wine

125ml 175ml 250ml Bottle

Torres 'Natureo' Tinto Syrah, Catalonia, Spain £3.65 £4.75 £6.75 £19.50

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

Torres Floralis Moscatel, Spain 50cl £7.25 £27.95

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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