



The Fishpool Inn



Flatbreads

Rosemary and garlic butter (v)	£3.95
Rosemary and garlic butter with mozzarella (v)	£4.95
Wild mushroom, gorgonzola and truffle oil (v)	£5.95
Stone baked flat bread, fire-roasted red pepper hummus and pomegranate (ve)	£4.95

Nibbles

Mixed marinated olives (ve)	£3.95
Southern-fried chicken bites, sour cream and chive dipping sauce	£4.95
Honey-glazed chipolata sausages, whole grain mustard mayonnaise	£4.95
Beer-battered haddock goujons, tartar sauce	£4.95
Baked Mexican-style nachos glazed with mozzarella, tomato salsa, guacamole and sour cream (v)	£7.95
Add jalapeños £1.00 Add chilli con carne £2.95	

Starters

Soup of the day served with baked focaccia (v) (ve)	£5.95
Tiger prawn pil pil, cooked in olive oil, fresh chilli and garlic, with basil and cherry tomatoes and garlic bread	£8.25
Sautéed wild mushrooms, creamy garlic sauce, truffle oil, tarragon, and toasted focaccia (v)	£7.50
Salmon and haddock fishcake, pea citrus salsa, pea shoots, lemon mayonnaise	£7.95
Homemade chicken liver parfait, house chutney, crisp ciabatta	£7.50
Truffle honey and goat's cheese mousse, toasted pine nuts, pickled red wine-poached pear and baby watercress salad (v)	£7.50
Crayfish, prawn, and avocado tian, Marie Rose sauce and micro shoot salad	£7.95
Confit duck leg, caramelised apple, plum chutney and roasted orange segments	£7.95

Salads (all £10.95)

Asian style salad, shredded Chinese leaf, carrot, bean sprout, spring onion, chilli, vermicelli noodles, soy dressing and toasted sesame (ve)	
Caesar salad, crispy bacon, croutons, Grana Padano and anchovies	
Superfood Bowl, sweet potato and butternut squash salad, ruby beetroot, red pepper hummus, quinoa, charred tenderstem broccoli and soya yoghurt dressing (ve)	

Add:

Roast salmon fillet £3.95	Stir-fried sweet chilli beef £3.95
Halloumi £2.50	Chargrilled chicken breast £3.50
Glazed goat's cheese £2.50	

Sandwiches

All sandwiches are served with house salad and Kettle crisps and available on white or brown bloomer (unless stated otherwise)

Crayfish and prawn open sandwich with Marie Rose sauce	£8.25
Sticky sweet chilli beef wrap, Chinese leaf salad in a flour tortilla	£7.95
Chicken Caesar wrap, baby gem lettuce, bacon lardons and Grana Padano in a flour tortilla	£7.95
Home-roasted ham, English mustard, red onion, tomato and gem lettuce	£7.25
Collier's cheddar cheese, house chutney, beef tomato and rocket leaves (v)	£6.95
Roasted red pepper and chargrilled courgette, guacamole, and rocket leaves on toasted ciabatta (ve)	£6.95
Add goat's cheese or halloumi (v) £1.95	
Steak sandwich, chargrilled ribeye steak, caramelised red onion and dressed rocket leaves on toasted ciabatta	£9.95
Scottish Smoked salmon, chive crème fraiche and cucumber	£7.95
Add a cup of chips or our soup of the day for £2.50	

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

Mains

Pan-fried sea bream, roasted squash purée, charred tenderstem broccoli, roasted butternut squash and herb dressing	£17.95
Slow-braised feather blade of beef, dauphinoise potato, creamed Savoy cabbage, charred carrot, port and red wine jus	£17.95
Slow-braised lamb shank, fondant potato, roasted root vegetables and red wine jus	£17.95
Indian-spiced monkfish and tiger prawn brochette, Bombay potatoes, baby corn and lentil dhal	£17.95
Pan-fried fillet of salmon, creamed potatoes, fine beans, sautéed shallot and Jerusalem artichoke with a lemon and chive cream	£16.95
Salmon and haddock fishcakes, pea and citrus salsa, pea shoots and lemon mayonnaise	£13.95
The Fishpool Thai red curry with basmati rice Chicken £15.95 King prawn £16.95 Vegetable £13.95 (v)	
Chilli con carne, braised rice, sour cream, jalapeños and beetroot tortillas	£14.50
Five bean chilli, braised rice, guacamole, jalapeños and beetroot tortillas (ve)	£13.50
Classic baked lasagne with rocket, cherry tomato and Grana Padano salad	£13.95
Classic fisherman's pie, salmon, smoked haddock, hake, tiger prawns and mashed potato served with garden peas	£14.95
The Fishpool Inn hand-made pie of the week served with creamed potato and seasonal vegetables	£14.95
Breaded wholetail Whitby scampi, chunky chips, garden peas and tartar sauce	£14.50
Beer-battered haddock fillet, chunky chips, mushy peas and tartar sauce	Medium £11.50 / Large £14.50

Fishpool Inn Burgers

The Fishpool Inn chargrilled 9oz steak burger	£13.50
The Fishpool Inn vegan burger, chickpea and butternut squash patty, tomato relish and red onion marmalade (ve)	£12.50
The Fishpool Inn chargrilled Cajun-marinated chicken burger	£12.95

(All burgers served in a soft pretzel bun with lettuce, red onion, gherkin, tomato, homemade burger sauce and chunky chips)

Add a topping for £1.50, choose from:
Blue cheese, cheddar cheese, goat's cheese, halloumi, smoked streaky bacon, fried hen's egg, portobello mushroom

From the Grill

28 day dry-aged 10oz ribeye steak	£24.95
28 day dry-aged 8oz fillet steak	£27.95
10oz cured gammon steak with fried hen's egg	£15.50
Chicken saltimbocca wrapped in streaky bacon with sage and garlic butter	£15.50

All served with grilled beef tomato, roast portobello mushroom, local fresh water cress and chunky chips

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

Margherita, tomato ragu, mozzarella and torn basil (v)	£11.95
Pepperoni, tomato ragu, mozzarella and pepperoni sausage 🍷	£12.95
Hawaiian, tomato ragu, Cheshire ham and pineapple	£12.95
Quattro Formaggi, tomato ragu, mozzarella, gorgonzola, parmesan and goat's cheese	£13.50
Diavolo, tomato ragu, mozzarella, 'Nduja sausage, pepperoni, roquito peppers and jalapeños 🍷🍷	£13.95
Padana, tomato ragu, goat's cheese, mozzarella, caramelised red onion, baby spinach and sun-blushed tomato (v)	£13.50
BBQ chicken, barbeque sauce, mozzarella, chicken, smoked bacon and fire-roasted red pepper	£13.50
Pescatore, tomato ragu, mozzarella, smoked salmon, crayfish and spinach	£13.95
Classic calzone, folded and filled with ham, spinach, mozzarella, tomato and mushroom	£13.50
Vegetable calzone, folded and filled with: tomato ragu, mushrooms, spinach, caramelised onion and fire-roasted red pepper (ve)	£11.95
Add mozzarella (v) £13.50	

Side orders (£3.95 unless otherwise stated)

Chunky chips	Rocket, cherry tomato and Grana Padano salad
Truffle and Grana Padano chips (£4.50)	Sweet potato fries
Beer-battered onion rings	Vegetable panache
Creamy mashed potato	Dressed house salad

Sauces (all £2.50)

Green peppercorn
Red wine jus
Blue cheese

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)

Gluten-free and dairy-free menus available or for allergen advice please enquire with your server.

White wine

	125ml	175ml	250ml	Bottle
LIGHT, CRISP & DRY				
Casa di Fiori Pinot Grigio, Hungary (2016/17) A crisp, dry white, light and refreshing with hints of green fruits and pears.	£3.85	£5.10	£7.20	£20.50
Torres Verdeo, Spain (2016/17) Characterised by tropical fruit notes with spicy and herbaceous nuances. The fresh, elegant palate has a wonderful length.	£4.25	£5.85	£8.20	£23.50
Pinot Grigio Corte Viola, Italy (2015/16) Fresh bouquet of fruit and flowers. Fragrant, dry, zesty, well-orchestrated and well balanced with persistent hints of fruit.				£23.50
Pic Poul de Pinet 'Ormarine', France (2015/16) A delightfully clean and aromatic Bordeaux blend of Sauvignon and Semillon with restrained citrus fruit and a fresh dry finish.				£25.50
Pouilly Fume 'Masson Blondelet', France (2014/15) Flinty and dry with gooseberry fruit and a long, crisp finish.				£41.50

AROMATIC & FRUITY

Laughing Giraffe Chenin Blanc, South Africa (2016/17) Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off dry finish.	£3.70	£5.00	£6.95	£19.50
Ten Rocks Sauvignon Blanc, New Zealand (2017/18) An excellent Sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish.	£4.65	£6.65	£8.85	£25.50
Santa Digna Gewurztraminer, Chile (2016/17) Floral and honeyed aromas. Smooth on the palate with elegant notes of tropical fruits and aromatic intensity perfectly balanced with the acidity.				£23.50
Tempus Two 'Silver Series' Pinot Gris, Australia (2016/17) 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.				£25.50
Walt by Dr Loosen Riesling, Pfalz, Germany (2016/17) An elegant, off dry, fruity Riesling. Lovely peach and stone fruits with a whiff of elderflower and refreshing apple crispiness.				£27.50
RICH, FULL & TEXTURED				
Moonstone Ranch Chardonnay, Australia (2016/17) A delicious, juicy fresh and fruity chardonnay from 'down under' clean melon and peach characters with a hint of cream	£3.60	£4.90	£6.70	£18.50
Vista Calma Viognier, Argentina (2015/16) Enticing aromas of peach, apricot and lime. Ripe citrus and stone fruits on the palate with an appealing freshness.				£24.50
Running Duck 'FT & Organic' Chenin Sauvignon Blanc, S. Africa (2016/17) This Fairtrade wine provides easy drinking with tropical hints of guava and pineapple. It is clean, crisp and versatile.				£25.50
Trewa Vineyards Reserva Chardonnay, Chile (2015) Expressive nose, with scents of bananas, white peaches and apricots mixed with notes of vanilla, toffee and dried fruits.				£26.50
Geoffroy Chablis Dom.Verger, France (2016/17) Concentrated stone fruit flavours, citrus notes and underlying minerality.				£37.50

Sparkling wine & Champagne

	125ml	Bottle
Prosecco DOC Gran Duca, Spumante, Extra Dry, Italy Fully sparkling, lightly nutty and fruity. Clean, fresh and easy drinking.	£5.75	£26.50
Mionetto Vivo 'Prosecco Style' Spumante Rose, Italy NV Aromas of raspberry, rose and cherry. Well balanced with crisp flavours.	£5.75	£26.50
Champagne J'lemoine Brut, France NV 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!	£8.75	£50.50
Champagne Laurent Perrier 'La Cuvee' Brut, France NV A beautiful and elegant wine from one of the region's most renowned producers. Soft in style with beautiful balance and delicate acidity.		£56.50
Champagne Forget Brimont 1er Cru Brut Rosé, France NV Plenty of moreish strawberry and raspberry fruit, balanced by well-judged acidity from this excellent family-run producer.		£58.95
Champagne Laurent Perrier Vintage Brut, France NV (2006/07) 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.		£76.50
Champagne Laurent Perrier Rosé Brut, France NV 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.		£78.50

Red wine

	125ml	175ml	250ml	Bottle
SOFT, LIGHT & EASY DRINKING				
Tierra de Estrellas Merlot, Chile (2017) Full bodied but easy drinking red, packed with inky plum and well toned tannins.	£3.60	£4.90	£6.70	£18.50
Cotes du Rhone, Noble Dame de Treilles, France (2015/16) Classic Rhone blend based on Grenache and Syrah; showing soft cherry and raspberry fruit with a warming peppery finish.				£24.50
Sepia Pinot Noir Reserva, Chile (2015/16) Full bodied red with hints of herbs & spices. The palate is full of dark berries with soft ripe tannins.				£29.50
Domaine Bouchard Pere & Fils Bourgogne Pinot Noir, France (2014/15) From the well known revered negociant in Burgundy, a superb example of a silky, textured yet fruity Pinot Noir.				£36.50
MEDIUM BODIED, SMOOTH & SUPPLE				
Cosmina Vineyards, Pinot Noir, Romania (2016/17) Another simple stunner from this grape, a full bodied red packed with plum fruit.	£4.15	£5.60	£7.65	£21.50
Bodegas Santiago Rioja Crianza, Spain (2014/15) Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins.	£4.65	£6.65	£8.85	£25.50
Cielo 'Primasole' Primitivo, Puglia, Italy (2015/16) 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.				£25.50
Chianti Botter DOCG, Italy (2014/15) A brilliant ruby colour with an intense bouquet. Very smooth and silky on palate.				£27.50
Celeste Crianza Ribera del Duero, Spain (2013/14) Spicy and intense nose with liquorice and black pepper hints coupled with blackberry and cherry notes. A very fruity, ripe and full bodied wine.				£36.50
RICH, SPICY & WARMING				
Coorong Estate Shiraz, Australia (2016/17) 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.	£3.85	£5.10	£7.20	£20.50
Alto de Mayo Malbec, Argentina (2017/18) A super example of this grape, a full bodied palette of ripe berries and spices with smooth velvety tannins.	£4.15	£5.60	£7.65	£21.50
Trewa Vineyards Reserva Syrah/Shiraz, Chile (2015) A concentrated, organically made wine. Complex aromas lead to a palate full of fruit, spices and smoky notes with well integrated oak tannins.				£26.50
Smoking Loon 'Old Vine' Zinfandel, California (2015/16) 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.				£31.50
Chateau Lamothe 1er Cotes de Bordeaux, France (2015/16) An elegantly made claret, with a core of cassis & plum fruit. Balanced by notes of herbs & soft tannins.				£35.50
Simon Hackett 'Old Vine' Grenache, Australia (2014/15) Lovely seductive dark fruit and spicy notes combine with flavours of redcurrants and raspberries with a superb, rounded finish.				£41.50

Rosé wine

	125ml	175ml	250ml	Bottle
The Painted Bird, White Zinfandel, USA (2016/17) Mouth-watering summer berry flavours create this refreshing rosé.	£3.65	£4.75	£6.75	£19.50
Casa di Fiori, Pinot Grigio Rose, Hungary (2016/17) A lovely dry and fruit driven rose with notes of citrus and raspberry.	£3.85	£5.10	£7.20	£20.50
Chateau Minuty "M de Minuty" Provence Rose (2017/18) Pale pink colour; fragrant, strawberry-scented nose; dry and crisp with lovely, delicate fruit.				Bottle £44.95 Magnum £99.95

Low-Alcohol wine

	125ml	175ml	250ml	Bottle
Torres 'Natureo' Tinto Syrah, Catalonia, Spain 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.	£3.65	£4.75	£6.75	£19.50

Dessert wine

	125ml	Bottle
Torres Floralis Moscatel, Spain 50cl Aromas of orange blossom, Turkish delight and honeyed fruit with spicy notes of tobacco leaf and clove. Indulgently sweet.	£7.25	£27.95

Opening hours

Daily from 11.00am to 11.00pm

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