

SIGNATURE COCKTAILS All £10.20

Amaretto Sour
Amaretto, lemon, bitters and pineapple

Espresso Martini
Vodka, coffee liqueur and vanilla

Cosmopolitan
Citrus vodka, Cointreau, cranberry and lime

Raspberry Daiquiri
Rum, fresh raspberries and lime

Mojito
Rum, fresh mint and lime

Old Fashioned
Bourbon, sugar and bitters

Passionfruit Martini
Passion fruit liqueur, vanilla vodka, orange and lime

French Martini
Vodka, raspberry, pineapple and vanilla

Blueberry Gin Burst
Citrus gin, blueberry syrup, vanilla and caramel

Aperol Spritz
Aperol, Prosecco and soda

MOCKTAILS All £5.75

Fishpool Blitz
cranberry juice, apple, orange juice and pink grapefruit syrup

Apple-tini
apple juice, freshly-squeezed lemon juice and apple syrup

Elderflower Fizz
elderflower, sparkling mineral water, apple juice and rosemary

Passion fruit Martini 0%
passion fruit, vanilla, orange, and lime with a shot of lemonade

PERFECT SERVE G&TS

All served with a 50ml gin measure

Pink Grapefruit £11.50
Malfy pink grapefruit gin, Franklin Mallorcan tonic, rosemary and fresh pink grapefruit

Gin Fizz £11.50
Tanqueray Export, lemon juice, soda water and fresh lemon

The Fishpool Inn Special £12.50
Tappers gin, Franklin Cucumber & Elderflower tonic, fresh basil and lime

The Parisian £12.50
Tappers Brightside gin, elderflower cordial, Prosecco and soda water

Rhubarb & Ginger Fizz £12.50
Whitley Neill Rhubarb gin, Prosecco, lemonade, fresh lemon and ginger

AFTERNOON TEA
AT THE FISHPOOL INN

Including a selection of finger sandwiches,
freshly-baked scones and homemade sweet treats

Available Monday-Friday only (2:30pm-5pm)
(advanced booking required)
£19.95 per person

Please ask your server to see the menu

FOR THE TABLE

Mixed marinated olives (gfo) (vg) £4.75
Beer-battered haddock goujons £5.95
saffron aioli (gfo)

Piri piri chicken bites £5.95
chilli jam (gfo)
Crispy fried belly pork bites £5.95
blue cheese mayonnaise (gfo)

Soup of the day £6.95
with baked focaccia (gfo)

Slow-cooked duck and rosemary meatballs £9.50
cherry gel and puy lentil ragu

Chicken liver pâté £8.75
house chutney and artisan bread (gfo)

FLATBREADS

Garlic butter flatbread (v) £4.95
Garlic butter and mozzarella flatbread (v) £5.50
Goat’s cheese flatbread £5.95
caramelised onion, sun-blushed tomatoes and spinach (v)

Stone-baked flatbread £5.50
hummus, sun-blushed tomatoes and rocket (vg)

Truffle mushroom flatbread £5.95
blue cheese and rocket (v)

SMALL PLATES

Crayfish and prawn tian £11.95
Marie Rose sauce, avocado purée, baby herbs and baked croutes (gfo)

Pil pil prawns £12
fresh chilli and garlic, basil leaves and garlic ciabatta (gfo)

Roasted miso wild mushrooms £8.95
pickled ginger, crispy enoki mushroom, baby herbs and toasted brioche (v)

Salt and pepper kimchi pancakes £9.25
ponzu mayonnaise, toasted sesame seeds and crispy onions (vg)

THE FISHPOOL INN CLASSICS

The Fishpool Inn handcrafted pie of the day £17.95
garden peas, hand-cut chunky chips and traditional gravy

Beer-battered haddock and hand-cut chips £16.95
mushy peas and tartar sauce (gfo)

Thai red curry £14.95
steamed rice, pak choi, tender stem broccoli, mange tout, beansprouts and coriander (v) (gfo)

Spicy coconut marinated chicken burger £15.95
chilli jam, Nam Jim sauce, served with skinny fries (gfo)

Breaded scampi £16.95
garden peas, hand-cut chunky chips and tartar sauce

Chilli con carne £16.95
braised rice, guacamole, jalapeños, chive sour cream and tortilla (gfo)

Add chicken £17.95
Add king prawns £18.95

The Fishpool Inn vegan burger £13.95
chickpea and squash patty with coriander and sesame mayonnaise, served with skinny fries (gfo) (vg)

Classic baked lasagne £16.50
rocket, cherry tomato and aged Grana Padano salad

Five bean chilli £15.00
braised rice, guacamole, chive sour cream, jalapeños and tortilla (gfo) (vgo)

Add mozzarella £1.50

MAIN COURSES

Pan-seared chalk stream trout £22
dill and lemon potato terrine, charred tender stem broccoli, broccoli purée, paprika-spiced roasted almonds and smoked sabayon (gfo)

Oven-baked cod supreme £22
caper and herb crumb, lemon and parsley crushed potatoes, braised chicory and bisque sauce (gfo)

Slow-cooked belly of pork £21
sage-roasted fondant potato, confit white cabbage and smoked bacon, caramelised onion purée, roasted grelot onions and rich red wine reduction (gfo)

Slow-braised hogget lamb navarin £24
confit baby turnips, roasted turnip purée, Parisienne potatoes, haricot beans and red wine jus (gfo)

Puy lentil, rosemary and roasted vegetable bake £15.95
truffle cauliflower gratin and red wine gravy (v) (vgo) (gfo)

Braised blade of beef £23.50
creamed potatoes, roasted carrots, pickled wild mushrooms, crispy bacon and chasseur sauce (gfo)

A LA PLANCHA (gfo)

We source British and Irish beef from only the best selected farms, harvesting traditional and continental cross breeds.

Orange marmalade-glazed bacon joint £18.50
with fried hen’s egg (gfo)

28 day-aged 10oz ribeye (gfo) £31.50

28 day-aged 10oz sirloin (gfo) £32

All served with grilled beef tomato, roasted field mushroom, pea shoots and hand-cut chips

Sauces | all £2.95 (gfo)
Peppercorn| Blue cheese | Red wine sauce

WOODSTONE OVEN-FIRED PIZZAS

Margherita £12.50
tomato ragu, mozzarella and torn basil (v)

Pepperoni £13.50
tomato ragu, mozzarella and pepperoni sausage

Hawaiian £12.95
mozzarella, tomato ragu, roast ham and pineapple

Diablo £14.50
tomato ragu, mozzarella, ‘Nduja sausage, pepperoni, roquito peppers and jalapeños

Padana £13.95
tomato ragu, goat’s cheese, mozzarella, caramelised onion, baby spinach and sun-blushed tomato (v)

BBQ chicken £13.95
barbeque sauce, mozzarella, chicken, smoked bacon and fire-roasted pepper

SIDES all £4.75
(unless stated otherwise)

Chunky chips (vg) (gfo)

Truffle and Grana Padano fries (gfo) £6.25

Skinny fries (v) (gfo)

Salt and pepper chips (vg) (gfo) £5.50

Buttered seasonal vegetables (v) (gfo)

House salad (v) (gfo)

(v) vegetarian (vg) vegan (vgo) vegan option available (gfo) gluten free option available

Please note that some dishes may contain traces of nuts. All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present. Please let us know if you have a special dietary requirement and we will endeavor to cater to your needs.

SALADS

Asian-style crispy beef salad £14.95
shredded Chinese leaf, carrot ribbons, beansprouts, spring onion, chilli, soy and lime dressing, fresh coriander (gfo)

Classic Caesar salad £11.95
gem lettuce, crispy bacon, fresh anchovies, croutons, shavings of Grana Padano and Caesar dressing (gfo)

Superfood salad £11.95
charred tender stem broccoli, spiced red quinoa, roasted butternut squash, red pepper hummus, crispy kale, toasted pumpkin seeds and pomegranate vinaigrette (vg) (gfo)

Add:
Oven-roasted chicken £4.95
Goat’s cheese gratin £4.25

Crispy halloumi £4.25
Grilled king prawns £5.95

SANDWICHES

(Served Monday-Friday 12pm-5pm)

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

Braised brisket £10.50
served on sourdough bread with fried onions, gherkin, Emmental cheese and sauerkraut (gfo)

Collier’s cheese £8.50
Branston pickle, gem lettuce and sliced tomato (gfo)

Prawn and Marie Rose £9.95
gem lettuce and cherry tomato (gfo)

Roasted ham £9.25
red onion, gem lettuce and wholegrain mustard mayonnaise (gfo)

Mexican-spiced chicken wrap £9.50
piperade, avocado purée and baby gem lettuce (gfo)

Tuna and spring onion £9.25
mayonnaise with pickled cucumber (gfo)

GIFT VOUCHERS

Treat your friends and family to the gift
of delicious dining at The Fishpool Inn.

Our selection of gift vouchers are available to
purchase online at thefishpoolinn.co.uk

Alternatively please ask a member of our team
for assistance.

The Tip Jar

We have taken the step of adding a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes to the team who have been looking after you and there are no admin fees or big boss deductions. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately.



The Fishpool Inn