



## The Fishpool Inn

# Selector Menu

## Starters

### Soup of the day £6.95

with baked focaccia (v) (vgo) (gfo)

### Chicken liver pâté £8.75

house chutney and artisan bread (gfo)

### Prawn and crayfish salad £11.95

Bloody Mary sauce, avocado, cherry tomatoes and soused cucumber (gfo)

### Gin-cured Scottish salmon £10.95

compressed cucumber, rye crisps, fresh lemon and juniper dressing

### Organic wild mushrooms £8.95

shiitake ketchup, goat's cheese and chive whip and toasted sourdough (v) (gfo)

## Mains

### Classic baked lasagne £16.50

rocket, cherry tomato and Grana Padano salad

### The Fishpool Inn hand-crafted pie of the day £18.50

garden peas, hand-cut chunky chips and traditional gravy

### Pan-seared seabass £22

truffle-buttered asparagus, brown shrimp minestrone and dill gnocchi

### Kerala-style butter chicken £19

with garlic and buttered naan, cumin, pomegranate raita, crispy fried onion and pilau rice (gfo) with tofu (v) (vgo) (gfo) £16.50

### Superfood salad £11.95

tenderstem broccoli, spiced red quinoa, roast butternut squash, red pepper hummus, crispy kale, toasted pumpkin seeds and pomegranate vinaigrette (vg) (gfo)

## Burgers

### 6oz beef burger £15.95

Emmental cheese, pickled red onion, gem lettuce, beef tomato, dill pickle, crispy fried onions and 'Nduja mayonnaise

### Peruvian-marinated chicken burger £15.95

anticucho mayonnaise, ceviche-infused red onion and Peruvian cheese (gfo)

### The Fishpool Inn vegan burger £13.95

chickpea and squash patty with coriander and sesame mayonnaise, served with skinny fries (gfo) (vg)

## Desserts

### Sticky toffee pudding

caramel sauce, honeycomb and banoffee ice cream (v) (gfo)

### Rich chocolate brownie

white chocolate chunk ice cream, raspberry gel and burnt white chocolate (v) (vgo) (gfo)

### Tropical fruit pavlova

caramelised pineapple, fresh mango, passion fruit sauce and Chantilly cream (v) (gfo)

### Rhubarb cheesecake

pistachio honey filo and vanilla ice cream

Menu applies to group bookings of 12 guests or more.

A £5 per person deposit is required at the time of booking and a pre-order is required 3 days prior to the booking.

**Please note:** 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.

(v) Vegetarian (vg) vegan (vgo) vegan option available (gfo) gluten free option available.