

SIGNATURE COCKTAILS ALL £10.95

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

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

French Martini  
Vodka, rasperry, pineapple and vanilla

Pina Colada  
Rum, coconut cream, pineapple, tropical fruits and lime

Negroni  
Gin, vermouth rosso, Campari and fresh orange slice

MOCKTAILS All £6.50

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

SUMMER SPRITZERS ALL £10.95

Aperol Spritz  
Aperol, Prosecco and soda

Hugo Spritz  
St Germain elderflower liqueur, mint, Prosecco and soda

Limoncello Spritz  
Limoncello, Prosecco and soda

Campari Spritz  
Campari, fresh orange and soda

Rosé Grapefruit Spritz  
Pink grapefruit gin, Lillet rose, rosé Prosecco, soda and grapefruit

Raspberry Crush Spritz  
Chambord, vodka, raspberries, Prosecco and soda

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](http://thefishpoolinn.co.uk)

Alternatively please ask a member of our team for assistance.

ALL DAY MENU  
served from 12pm

FOR THE TABLE

Mixed marinated olives (vg) (gfo) £4.95

Tomato and basil bruschetta £6.50  
sun-dried tomato pesto, aged Gran Moravia and lemon oil (v)

Red pepper and smoked paprika hummus £6.95  
crispy chickpeas, pomegranate seeds and toasted pitta (vg) (gfo)

Homemade sausage roll £6.50  
sage, caramelised shallot, chorizo and homemade brown sauce

Salt and pepper ribs £8.50  
plum sauce, coriander and chilli (gfo)

Korean-fried chicken wings £8.50  
fiery Gochujang sauce and toasted sesame seeds

FLATBREADS

Garlic butter flatbread (v) £6.50

Garlic butter and mozzarella flatbread (v) £6.95

Goat’s cheese flatbread £7.95  
caramelised onion, sun-blushed tomatoes and spinach (v)

Stone-baked flatbread £7.25  
red pepper hummus, sun-blushed tomatoes and rocket (vg)

STARTERS

Summer pea and spinach soup £7.50  
toasted pine nut and mint pesto, feta, pea shoots and mini onion seed loaf (v) (vgo) (gfo)

Smooth chicken liver parfait £8.95  
red onion marmalade and homemade brioche (gfo)

Twice-baked Collier’s cheddar cheese soufflé £9.95  
white crab, pink grapefruit and apple salad (v)

Prawn and crayfish salad £11.95  
Bloody Mary sauce, avocado, cherry tomatoes and soused cucumber (gfo)

Salmon and prawn fishcake £9.50  
pea purée, pickled fennel and Béarnaise sauce

Pil pil prawns £11.95  
chilli, garlic, cherry tomato and fresh basil leaves served with garlic ciabatta (gfo)

Heritage beetroot 3 ways £9.95  
pickled, roasted and puréed, smoked goat’s cheese mousse, walnut and fennel seed cracker (v) (vgo) (gfo)

Confit pork belly £9.95  
chorizo and black olive piperade, salsa verde and apple blossom (gfo)

THE FISHPOOL INN CLASSICS

Breaded scampi £17.50  
garden peas, hand-cut chunky chips and tartar sauce

Five bean chilli £16.50  
basmati rice, guacamole, chive sour cream, jalapeños and tortilla (v) (vgo) (gfo)  
add mozzarella £1.50

The Fishpool Inn steak, ale and mushroom pie £19.50  
garden peas, hand-cut chunky chips and traditional gravy

Butter chicken curry £19.95  
basmati rice, crispy fried onion, folded naan bread and mango chutney (gfo)

Smoked bourbon hot dog £15.50  
brioche sub, ketchup, mustard, pickles and skin-on fries

Classic baked lasagne £17.50  
rocket, cherry tomato and aged Gran Moravia salad

Traditional fish and chips £17.95  
fresh haddock, mushy peas, thick-cut chips and tartar sauce (gfo)

Harissa-marinated chicken burger £17.50  
brioche bun, iceberg lettuce, burger sauce, pickles and skin-on fries (gfo)

Katsu tofu burger £16.50  
brioche bun, lime vegan mayonnaise, kimchi, beef tomato and skin-on fries (vg)

The Fishpool Inn steak burger £17.50  
brioche bun, Monterey Jack cheese, gem lettuce, beef tomato, dill pickle, crispy fried onion, burger sauce and skin-on fries

Classic fish pie £19.95  
Scottish salmon, smoked haddock and king prawns topped with a Collier’s cheddar potato gratin and served with buttered garden peas (gfo)

Linguine ai frutti di mare £21.95  
salmon, cod, prawn, clams and mussels in an arrabiata sauce with oregano and Gran Moravia

Chilli con carne £18.95  
lime sour cream, jalapeño peppers, baked tortilla chips, glazed cheddar cheese, basmati rice and guacamole (gfo)

MAIN COURSES

Oven-baked salmon fillet £22.95  
watercress and spinach sauce, brown shrimp, crispy potatoes and chive crème fraiche (gfo)

Pressed short rib of beef £23.50  
broad bean, mushroom and onion fricassee, crisp pommes Anna and a red wine and thyme jus (gfo)

Roasted duck breast £22.95  
salt-baked beetroot, Jersey Royal potato mosaic, confit leg bonbon and raspberry vinaigrette (gfo)

Monkfish tail £24.50  
wrapped in Serrano ham, cockle and mussel broth, charred sweetcorn, samphire grass and parmentier potato (gfo)

Sweet potato, marinated tofu and spinach curry £16.95  
basmati rice, crispy fried onion, folded naan bread and mango chutney (vg) (gfo)

WOODSTONE OVEN-FIRED PIZZAS

Margherita £13.95  
tomato ragu, mozzarella and torn basil (v)

Pepperoni £15.25  
tomato ragu, mozzarella and pepperoni sausage

Hawaiian £14.50  
mozzarella, tomato ragu, roast ham and pineapple

Diablo £16.25  
tomato ragu, mozzarella, ‘Nduja sausage, pepperoni, roquito peppers and jalapeños

Padana £14.95  
tomato ragu, goat’s cheese, mozzarella, caramelised onion, baby spinach and sun-blushed tomato (v)

BBQ chicken £15.25  
barbeque sauce, mozzarella, chicken, smoked bacon and fire-roasted pepper

A LA PLANCHA (gfo)

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

Treacle-glazed bacon joint £18.95  
with fried hen’s egg (gfo)

28 day-aged 10oz ribeye (gfo) £32.95

28 day-aged 10oz sirloin (gfo) £32.95

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

SAUCES all £3.95 (gfo)  
Peppercorn | Blue cheese | Traditional gravy

SALADS

Crispy chilli beef salad £17.50  
shredded Chinese leaf, carrot ribbons, spring onion, chilli, soy and lime dressing and fresh coriander (gfo)

Classic Caesar salad £12.95  
gem lettuce, crispy bacon, fresh anchovies, croutons, Gran Moravia and Caesar dressing (gfo)

Heritage tomato, watermelon and English strawberry salad £14.50  
bocconcini mozzarella, roasted pine nuts, fresh basil leaf, compressed cucumber and fennel seed cracker (v) (gfo)

Add:  
Oven-roasted chicken (gfo) £4.95    Sriracha-marinated tofu (vg) £4.50  
Goat’s cheese gratin (gfo) £4.50    Grilled king prawns (gfo) £6.50

SANDWICHES

(Served Monday-Friday 12pm-5pm)

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

Collier’s cheddar cheese sandwich £10.50  
sun-blushed tomato, cream cheese, pickled red onion and baby gem (v) (gfo)

Open prawn and Marie Rose sandwich £12.50  
gem lettuce and cherry tomato (gfo)

Honey-roasted ham sandwich £10.95  
sweet piccalilli, red onion and baby gem lettuce (gfo)

Tuna and spring onion sandwich £10.95  
mayonnaise with pickled cucumber (gfo)

Curry-spiced onion bhaji £10.50  
raita, spring onion and mango chutney on warm naan bread (v) (vgo)

Slow-cooked beef brisket sandwich £14.50  
honey barbeque sauce, caramelised red onion, Monteray Jack cheese and crispy onions in a baked sourdough bun

(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.

The Tip Jar

We have added a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes directly to the team who have been looking after you. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked



# The Fishpool Inn

