

Lunch (Noon - 3pm)

Starters

- Marinated Feta, Courgette, Broad Bean & Mint Salad 6.50
Soup of the Day - See Blackboard 5.25
Iberico Chorizo & Mature Cheddar Croquettes,
Tomato Relish 7.00
Seared Salmon, Fennel, Cucumber
& Avocado Salad, Crispy Shallots 7.75
Caramelised Onion Tartlets, Walnut
& Fig Salad, Balsamic Dressing 6.75
Cornish Crab Rösti, Crab Crème Fraîche
& Garlic Chive Salad 8.75

Either/Or Starter/Main

- Superfood Salad of Watermelon, Goats' Cheese, Sugar Snaps,
Toasted Almonds, Basil & Mint Dressing 6.50/12.75
Brixham Scallops, Tempura Monkfish, Lemon Pomme Purée,
Char-grilled Gem, Pea & Bacon Dressing 9.75/19.00
Pea, Courgette & Broad Bean Carnaroli Risotto,
with or without Free-range Ham 7.75/13.00
Free-range Duck & Crunchy Vegetable Salad,
Toasted Cashews & Oriental Dressing 7.75/14.75

This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.

Mains

- Maple-cured Free-range Gammon Rib Eye Steak,
Poached Egg & Chips 13.50
Cornish Rack of Lamb, Crispy Artichokes,
Spinach & Puttanesca Dressing 21.50
Aubergine, Artichoke & Halloumi Moussaka,
Jalapeño Pesto, Garden Salad 13.50
Grilled Rainbow Trout, Tenderstem Broccoli,
Cherry Tomatoes & Horseradish Yoghurt 15.50
Free-range Chicken Breast, Classic Caesar Salad,
Crispy Bacon & Anchovies 15.25
Pan-fried Seabass, Fennel & Samphire Salad,
Lemon Dressing 16.50
Salmon & Spring Onion Fishcake, Spinach,
Chive Hollandaise 13.00
Slow & Low Glazed Pork Belly Rib, Apple & Celery Slaw,
Sweetcorn & Spicy Skinny Chips 17.25

Steaks

Award-winning butcher Aubrey Allen supplies our
steak, selected from the best British grass-fed beef herds,
dry-aged for superb flavour & tenderness.



- 28 Day Dry-aged 8oz Rump Steak 19.75
35 Day Dry-aged 10oz Hereford Prime Rib Eye Steak 29.00
28 Day Dry-aged 12oz Sirloin Steak on the Bone 27.50
All Served with Watercress, Chips & a choice of either
Béarnaise, Peppercorn & Brandy Sauce or Café De Paris Butter
Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum
Tomatoes & Beer Battered Onion Rings 3.75

Sides

- New Potatoes, Sea Salt & Minted Butter 3.75
Chips 3.50
Green Bean, Fennel & Tomato Salad,
Mays & Green French Dressing 3.50
Buttered Courgettes, Peas & Beans 3.75
Summer Garden Salad, Orange & Shallot Dressing 3.50

All Day (Noon - 6pm)

Soup & Sandwiches

- Soup of the Day - See Blackboard 5.25
Prawn, Crab & Dill Mayonnaise,
Shredded Gem on White Bloomer 8.50
Aubrey's Steak Sandwich, Field Mushroom & Mustard Mayo 10.00
Goats' Cheese & Char-grilled Vegetables Toasted Pitta 8.00
Rare Roast Beef, Rocket, Tomato & Horseradish
on White Bloomer 8.25
All our Sandwiches come with a choice of Chips or Soup of the Day
Pulled Chicken, Barbecue Sauce & Slaw in Brioche Bun,
Skinny Chips 9.75

Deli

- Warm Mini Loaf & Roasted Garlic Butter 2.75
Puttanesca Olives 2.75
BUTCHER'S BOARD 14.75
Rare Roast Beef, Iberico Chorizo & Mature Cheddar Croquettes,
Air-dried Dorset Pork, Pulled Chicken Sliders,
Pickles, Chutney & Malted Toast
CHEESE BOARD 13.75
Tor, Camembert Gillot AOC, Sheep Rustler,
Double Barrel Poacher, Blue Monday, Chutney,
Apples, Celery, Garden Chutney & Crackers
VEGGIE BOARD 13.75
Summer Vegetable Croquettes, Spiced Tomato Houmous
& Crudités, Courgette & Feta Salad, Puttanesca Olives,
Cheddar & Sunflower Seed Palmiers & Toasted Pitta
FISH BOARD 14.75
Crab & Prawn Mayo, Smoked Mackerel Fillets,
Salt & Pepper Squid, Whitebait & Lemon Mayo,
Soused Cucumber & Fennel, Malted Toast

All Day Mains

- Maple-cured Free-range Gammon Rib Eye Steak,
Poached Egg & Chips 13.50
Salmon & Spring Onion Fishcake, Spinach,
Chive Hollandaise 13.00
Superfood Salad of Watermelon, Goats' Cheese, Sugar Snaps,
Toasted Almonds, Basil & Mint Dressing 12.75
Coarse-ground Steak Burger, Cheddar Cheese,
Burger Sauce, Coleslaw, Chips & Onion Rings 12.75
Add Mushroom, Bacon, Smashed Avocado or Pulled Chicken 1.25

Summer at The Fishes

Hooray for Summer - the season of wonderful British soft
fruit & the freshest green vegetables, tomatoes & sweetcorn.
Cornish lamb & day-boat fish are abundant & beautiful.
And why not celebrate any famous sporting victories
(or soothe disappointments) with a top-notch English
sparkling wine?

The Fishes

fishesoxford.co.uk twitter.com/thefishesoxford facebook.com/fishesoxford

Have you tried our sister pubs?

THE THATCH
THAME
thethatchthame.co.uk

THE FLEECE
WITNEY
fleecewitney.co.uk

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Children are heartily welcome & we are happy to make them simplified versions of our dishes.
If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.