# 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?

## Deli

Warm Mini Loaf & Roasted Garlic Butter 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

Veggie Board 13.25 Summer Vegetable Croquettes, Spiced Tomato Houmous & Crudités, Courgette & Feta Salad, Puttanesca Olives, Cheddar & Sunflower Seed Palmiers & Toasted Pitta Puttanesca Olives 2.75

Cheese Board 13.75

Tor, Camembert Gillot AOC, Sheep Rustler, Double Barrel Poacher, Blue Monday, Chutney, Apples, Celery, Garden Chutney & Crackers

Fish Board 14.75 Crab & Prawn Mayo, Smoked Mackerel Fillets, Salt & Pepper Squid, Whitebait & Lemon Mayo, Soused Cucumber & Fennel, Malted Toast

### 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

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 Summer Garden Salad, Orange & Shallot Dressing 3.50

Buttered Courgettes, Peas & Beans 3.75 Summer Garden Salad, Orange & Shallot Dressing 3.50

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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.

## The Fishes

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Starter/Main