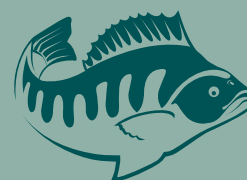


The Fishes



LUNCH (Noon - 3pm)

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 6.75

Soup of the Day 5.50

Blythburgh Pork & Apple Terrine,
Cornichons & Toasted Bloomer 7.50

Parsnip & Cheddar Cakes, Mustard Creamed Leeks 6.25

Peppered Beef Carpaccio, Shaved Parmesan, Watercress 7.75

Brixham Crab, Celeriac & Apple Salad,
Brown Crab Vinaigrette 8.75

EITHER/OR

Starter/Main

Seared Scallops, Roasted Cauliflower Purée,
Clonakilty Black Pudding, Bacon Crisps 9.75/19.00

Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream
Sauce, with or without Free-range Ham 7.50/13.50

King Prawn Linguine, Gremolata 7.75/15.75

Superfood Salad of Buckwheat, Beetroot, Shredded Spinach,
Feta & Mint, Beetroot & Thyme Dressing 6.75/12.50

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

MAINS

Roasted Chicken Breast, Chorizo,
Butterbean & Tomato Ragu 16.50

Loch Duart Salmon Fillet, Roasted Beetroot,
Mange Tout, Horseradish Cream Sauce 17.00

Maple-cured Free-range Gammon Rib Eye Steak,
Poached Egg & Chips 13.75

Butternut Squash, Spinach & Barley Wellington,
Winter Greens, Vegetarian Gravy 12.50

Merrifield Duck Breast, Celeriac Fondant,
Hispi Cabbage, Blackberry Jus 20.50

Sea Trout & Spring Onion Fishcake,
Wilted Spinach, Lemon Butter Sauce 13.50

Slow-cooked Shoulder of Cornish Lamb,
Roast Squash & Kale, Mint Jus 17.50

Pan Fried Sea Bream, Creamy Mash,
Tenderstem Broccoli, Salsa Verde 16.75

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

28 Day Dry-aged 10oz Rib Eye Steak 26.00

All Served with Rocket, Chips & a choice of either Béarnaise,
Peppercorn & Brandy Sauce or Garlic Butter

Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum
Tomatoes & Beer-battered Onion Rings 3.75

SIDES

Chips 3.50

Baby Jackets & Sour Cream 3.50

Rocket & Parmesan Salad, Balsamic Dressing 3.75

Honey & Thyme-roasted Carrots & Parsnips 3.75

Savoy Cabbage, Bacon & Hazelnuts 3.75

ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

Soup of the Day 5.50

Warm Fish Goujons, Lettuce & Tartare Sauce Roll 8.50

Aubrey's Steak Sandwich, Fried Onions
& Mustard Mayonnaise 10.50

Cheddar, Carrot Relish & Rocket on Granary 8.00

All our sandwiches come with a choice of chips or soup of the day

DELI

Warm Mini Loaf & Roasted Garlic Butter 3.00

Puttanesca Olives 3.00

BUTCHER'S BOARD 14.75

Brown Sugar & Mustard-glazed Ham, Sticky Chipolatas,
Venison Salami, Blythburgh Pork & Apple Terrine,
Celeriac Remoulade, Pickles & Granary Toast

CHEESE BOARD 14.00

Brie de Nangis, Sainte-Maure de Touraine, Wyfe of Bath,
Double Barrel Poacher, Blue Monday, Water Biscuits & Rye
Wafers, Apples & Celery, Fig Chutney

VEGGIE BOARD 13.75

Flat Mushrooms, Spinach & Brie, Parsnip & Cheddar Cakes,
Carrot Relish, Tomato Houmous & Crudités,
Baby Leaves & Warm Pitta Bread

FISH BOARD 14.75

Fish Goujons & Lemon Mayo, Smoked Mackerel Fillet,
Taramasalata, Smoked Haddock Rarebit,
Beetroot Relish & Toasted Pitta Bread

ALL DAY MAINS

Maple-cured Free-range Gammon Rib Eye Steak,
Poached Egg & Chips 13.75

Herb Pancakes, Spinach & Mushroom Stuffing,
Gruyère Cream Sauce, with or without Free-range Ham 13.50

Superfood Salad of Buckwheat, Beetroot, Shredded Spinach,
Feta & Mint, Beetroot & Thyme Dressing 15.50

Coarse-ground Steak Burger, Cheddar Cheese,
Burger Sauce, Coleslaw, Chips & Onion Rings 13.00

Add Mushroom, Bacon or Smashed Avocado 1.25

WINTER AT THE FISHES

We always serve the good stuff – cooked from scratch by
real chefs – because that's what we want to eat ourselves.

All our chicken, eggs and pork are free-range. Our beef is
British, grass-fed and dry-aged for unmatched flavour. Our lamb
is Cornish and most of our fish comes from the Brixham day-boats.

We buy the best British fruit and vegetables in season,
for maximum quality and value.

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.