

The Fishes



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.

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

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 6.75

Soup of the Day 5.50

Blythburgh Pork & Apple Terrine, Cornichons & Toasted Bloomer 7.50

Parsonip & 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 Ragù 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 25.00

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

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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Have you tried our sister pubs?

THE THATCH
THAME

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THE FLEECE
WITNEY

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