

# The Fishes



# SPRING AT THE FISHES

We always serve the good stuff – in Spring that means the earliest and best Hampshire asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Mrs Kirkham's Lancashire. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

## DELI

Warm Mini Loaf & Garlic Butter 3.00

Puttanesca Olives 3.00

## BUTCHER'S BOARD 14.75

Rare Roast Beef, Pork Wontons,  
Ham Hock & Green Peppercorn Terrine, Honey & Mustard Sausages,  
Beetroot & Horseradish Relish, Granary Toast

## CHEESE BOARD 14.00

Camembert Gillot AOC, Sainte-Maure de Touraine,  
Mrs Kirkham's Lancashire, Morn Dew, Beauviale,  
Water Biscuits & Rye Wafers, Apples & Celery, Chutney

## VEGGIE BOARD 14.25

Tomato Houmous & Crudités, Pea & Goats' Cheese Arancini,  
Puttanesca Olives, Melting Cheese & Breadsticks,  
Toasted Pitta & Garden Salad

## FISH BOARD 14.75

Smoked Salmon & Dill Pâté, Whitebait & Lemon,  
Prawns & Bloody Mary Mayo, Smoked Trout,  
Soused Cucumber & Fennel, Toasted Rye

## STARTERS

Air-dried Dorset Beef, Watercress, Beetroot & Horseradish Relish 7.00

Soup of the Day - See Blackboard 5.75

Ham Hock & Green Peppercorn Terrine, Pickled Cauliflower 7.50

Crispy Squid, Chorizo & Red Onion Salsa, Toasted Pine Nuts & Rocket 7.75

Halloumi, Courgette & Mint Croquettes, Red Pepper Dressing 7.00

Brixham Crab Tart, Bloody Mary Mayonnaise & Baby Leaves 9.00

## EITHER/OR

## Starter/Main

Free-range Mojo Chicken, Edamame Bean & Brown Rice Salad 8.00/15.00

Confit Duck Leg, Watercress, Orange & Walnut Salad, Vinaigrette 8.00/15.50

Superfood Salad of Beetroot, Goats' Cheese, Broccoli, Sugarsnaps & Seeds, Lemon Dressing 7.50/14.50

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

Seared Native King Scallops, Lemon & Herb Risotto, Parmesan Tuile 10.00/19.75

## MAINS

Pan-fried Mackerel, Braised Fennel, Beetroot & Red Onion Salsa, Horseradish Crème Fraîche 16.50

Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 16.50

Jimmy Butler's Free-range Sausage & Mash, Onion Gravy 13.50

Aubergine Lasagne, Crumbled Feta, Basil Polenta Chips 14.00

Roasted Cornish Lamb Cannon, Jerusalem Artichoke Purée, Lemon & Mint New Potatoes, Salsa Verde 22.50

Thai-spiced Sea Trout Fishcake, Crunchy Vegetable Salad, Oriental Dressing 13.75

Slow & Low Beef Brisket, Creamy Mash & Spring Greens 16.50

What's the Fish? See Blackboard

## 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 Cap Steak 19.75

28 Day Dry-aged 10oz Rib Eye Steak 26.00

28 Day Dry-aged 11oz Sirloin on the Bone 27.50

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

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

## SIDES

Chips 3.50    New Potatoes, Sea Salt & Minted Butter 3.75    Rocket & Parmesan Salad, Balsamic Dressing 3.75

Spring Greens & Peas 3.75    Garden Salad, Orange & Shallot Dressing 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.

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