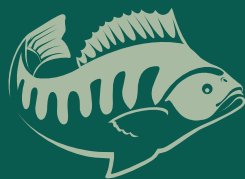


The Fishes



SUMMER AT THE FISHES

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes & sweetcorn.
Cornish lamb and day-boat fish are abundant & beautiful.

DELI

Warm Mini Bloomer with Garlic Butter or Balsamic Vinegar & Olive Oil 3.00
Puttanesca Olives 3.00 Warm Spiced Almonds 3.00

BUTCHER'S BOARD 14.75

Pulled Pork Sliders, Salt Beef Croquettes,
Air-dried Dorset Pork, Rare Roast Beef,
Piccalilli, Pickles & Granary Toast

CHEESE BOARD 14.00

Gillot Camembert, Tomme de Savoie,
Driftwood, Coolea & Worcester Blue, Apples,
Celery, Tomato Chutney & Crackers

FISH BOARD 14.75

Prawns & Bloody Mary Mayo,
Smoked Mackerel Fillets, Mini Fishcakes,
Whitebait & Lemon Mayo, Spring Onion Salsa,
Malted Toast

VEGGIE BOARD 14.25

Summer Vegetable Croquettes, Spiced Tomato Houmous
& Crudités, Warm Crispy Camembert, Puttanesca Olives,
Cheddar & Sunflower Seed Palmiers, Chutney & Toasted Pitta

FAVOURITES BOARD 14.75

Salt Beef Croquettes & Tomato Chutney, Whitebait & Lemon Mayo,
Spiced Tomato Houmous & Crudités, Puttanesca Olives
& Toasted Pitta

STARTERS

Marinated Feta, Courgette, Broad Bean & Mint Salad 7.00
Soup of the Day - See Blackboard 5.75
Salt Beef Croquettes, Caper & Cornichon Relish 6.75
Beetroot-cured Salmon, Pickled Golden Beetroot, Dill Crème Fraîche 8.50
Peppered Beef Carpaccio, Rocket & Parmesan 7.50
Devon Crab Cocktail, Avocado & Ciabatta Croutes 9.00

EITHER/OR

Starter/Main

Pulled Ham Hock, Cauliflower & Watercress Salad, Mustard & Honey Dressing 7.50/14.50

Free-range Chicken Caesar Salad, Anchovies & Bacon 8.00/15.50

Superfood Salad of Summer Vegetables, Heritage Tomatoes & Orange, Cous Cous, Chilli & Coriander 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.

Pan-fried Native Scallops, Monkfish Medallions, Heritage Tomato & Pesto Risotto 10.00/19.75

MAINS

Pan-fried Sea Bream, Crushed New Potatoes, Olive & Caper Butter Sauce 16.50

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

Jimmy Butler's Pork Schnitzel, Tomato & Caper Relish, Rocket & Parmesan Salad 14.50

Worcester Blue Cheese, Red Onion & New Potato Tart, Waldorf Salad 13.00

Roast Merrifield Duck Breast, Confit Duck Leg Hash, Tenderstem Broccoli, Raspberry Jus 21.50

Thai-spiced Sea Trout Fishcake, Wilted Spinach & Red Pepper Salsa 13.75

Slow & Low Barbecue-glazed Beef Ribs, Crunchy Slaw & Peri Peri Fries 18.00

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 Flat Iron Steak 21.50

28 Day Dry-aged 10oz Rib Eye Steak 26.00

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

Buttered Courgettes, Peas & Beans 3.75 Summer 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.

The Fishes

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