# TIPI MENU AT THE FISHES

It's so good to be back, celebrating with loved ones, family and friends. Our tipi is perfect for your next celebration, with, good cheer and good food. Slow & low joints of free-range chicken, Cornish lamb and British beef, sustainable fish and wonderful veggies, cooked over fire for those much missed parties. Our rocket van will be fully stocked, and the team are ready to make whatever you need to make the occasion special.

# JUG COCKTAILS & SMALL PLATES

Our cocktails and small plates are perfect for sharing. Pre-order yours to and they'll be ready for when you arrive.

Pimm's, Summer Fruit & Mint 18.50 Aperol Spritz, Orange 21.00 Elderflower Fizz 19.75 Strawberry Lemonade (non-alcoholic) 14.00

Nocellara, Gaeta & Cerignola Olives 3.95 — Warm Garlic Flatbread 4.95 V

Jimmy Butler's Honey Mustard Chipolatas 4.95

Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 4.75 —

#### SLOW & LOW OVER FIRE

Whole joints of free-range meat, sustainable fish & delicious veggies served with warm flatbreads

Pick two of the following dishes

Free-range Marinated Chicken, Mint Yoghurt
Aubrey Allen's Beef Brisket, Chimichurri
Pulled Shoulder of Jimmy Butler's Pork, Roasted Apple Sauce
Whole Salmon, Lemon & Caper Dressing
Pulled Shoulder of Cornish Lamb, Salsa Verde (3.00 pp supplement)
Shawarma-spiced Summer Vegetables, Crispy Chickpeas & Mint Yoghurt

### FOR THE TABLE

Garden Salad, Chardonnay Dressing Spiced Summer Vegetable Slaw Skinny Fries or New Potatoes, Herb Butter V

## PUDDING & CHEESE

Pick two of the following dishes

Mascarpone Cheesecake, Fruit Compote V
Chocolate Brownie V
Salcombe Dairy Ice Cream & Sorbet Pots V
Three Seasonal British Cheese Board (8,00pp supplement)

30.00 Per Person

An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens**: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.

If you want to know more about how our dishes are cooked or prepared, please talk to us.

Marie Marie