



# LUNCH AT THE FISHES



Spring is here at last! As the days lengthen and sunshine returns, we can once again look forward to sitting outside with a glass of rosé. Enjoy Cornish lamb, spring greens, and look out for English asparagus gracing our specials board.

## APÉRITIFS

- Aperol Spritz 8.75
- Kir Royale 11.00
- Champagne Piper-Heidsieck 10.50

## DELI

- Warm Artisan Ciabatta
- Garlic Butter & Marmite Butter 6.00 **v**
- Marinated Olives, Feta & Garlic 4.75 **v**
- Buttermilk Fried Chicken, Wild Garlic Mayo 7.50
- Halloumi Fries, Bloody Mary Ketchup 7.50 **v**
- Harissa & Preserved Lemon Houmous, Crispy Chickpeas & Flatbread 6.50
- Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 7.00
- Tempura Courgette Fries, Truffle Cheese Dip 6.25 **v**

## STARTERS

- Free-range Chicken & Parma Ham Terrine, Pickles, Ciabatta 9.25
- Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.50
- Today's Spring Soup, Ciabatta - See Blackboard 7.75 **v**
- Devon Crab Cake, Avocado, Radish & Pea Shoots 9.95
- Grilled Courgette & Artichokes, Whipped Crematta, Romesco Sauce, Basil & Toasted Almonds 8.50
- Baked Somerset Camembert, Apple, Walnuts & Honey, Croûtes 9.75 **v**

## MAINS

- Merrifield Duck Leg, Potato Purée, Hispi Cabbage, Wild Garlic & Jus 20.50
- Pea & Broad Bean Risotto, Goats' Cheese, Herb Crumb 15.50 **v**
- Miso-glazed Cod, Black Rice, Choi Sum, Lime, Chilli & Coriander 24.50
- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 19.50
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 17.95
- Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 18.50
- Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 16.00
- Cornish Lamb Shepherd's Pie, Spring Greens 22.50
- Watermelon, Edamame & Rice Noodle Salad, Chilli, Peanuts & Tom Yum Dressing 14.75
- Add Crispy Duck or Halloumi Croutons **v** 3.75
- Add 3oz Fillet Medallion 7.50

## GRILL

Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best!

Steaks served with Chips & Rocket | Add Onion Rings 4.75   
Add Béarnaise or Peppercorn Sauce 2.75

- 8oz Rump Cap Steak 23.00
- 12oz Sirloin on the Bone 33.00
- Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 32.00
- Add extra 3oz Fillet Medallion 7.50
- Aubrey's Double Cheeseburger, Burger Relish, Butter Leaf & Fries 16.75
- Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 16.50
- Add Free-range Bacon 2.50 or Marmite Onions 1.50 **v**

## SANDWICHES *Add Chips or Soup 3.50*

- Fish Goujon Brioche, Tartare Sauce & Butter Leaf 9.75
- Mushroom Shawarma, Flatbread, Coconut Yoghurt & Molasses 8.75
- Salt Beef Brioche, Mustard Mayonnaise & Pickles 9.75

## SIDES

- Thick-cut Chips or Skinny Fries 4.95
- Courgette, Broad Beans, Peas, Mint & Olive Oil 4.75
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.75
- Truffle Mac & Cheese 5.00 **v**
- Purple Sprouting Broccoli, Toasted Almonds 4.75 **v**

## PUDS & BRITISH CHEESE

- Lemon Meringue Baked Alaska, Raspberry Coulis 9.25 **v**
- Rhubarb & Stem Ginger Cheesecake, Crumble 8.50 **v**
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.00
- Amarena Cherry Bakewell, Clotted Cream 7.75 **v**
- Warm Chocolate Fondant, Caramel Cookie Dough Ice Cream, Honeycomb 9.50 **v**
- Jude's Ice Cream & Sorbet 7.25 **v**  
*(Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Blood Orange Sorbet)*
- Mini Pud & Tea or Coffee 6.95  
*Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee*
- Our cheese changes with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers
- Choose from: Baron Bigod | Driftwood Goats **v** | Maida Vale **v** | Quicke's Vintage Cheddar | Northern Blue **v**
- All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

**v Vegetarian Ingredients** **Vegan Ingredients** Please note - some items may be cooked in multi-purpose fryers.

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. A 25p contribution from the superfood salad goes to The Bigger Peach, which raises funds to support good causes in our local communities. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.



# SPRING AT THE FISHES



Spring is here at last! As the days lengthen and sunshine returns, we can once again look forward to sitting outside with a glass of rosé. Enjoy Cornish lamb, spring greens, and look out for English asparagus gracing our specials board.

## APÉRITIFS

- Aperol Spritz 8.75
- Kir Royale 11.00
- Champagne Piper-Heidsieck 10.50

## DELI

- Warm Artisan Ciabatta
- Garlic Butter & Marmite Butter 6.00 **V**
- Marinated Olives, Feta & Garlic 4.75 **V**
- Buttermilk Fried Chicken, Wild Garlic Mayo 7.50
- Halloumi Fries, Bloody Mary Ketchup 7.50 **V**
- Harissa & Preserved Lemon Houmous, Crispy Chickpeas & Flatbread 6.50
- Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 7.00
- Tempura Courgette Fries, Truffle Cheese Dip 6.25 **V**

## STARTERS

- Free-range Chicken & Parma Ham Terrine, Pickles, Ciabatta 9.25
- Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.50
- Today's Spring Soup, Ciabatta - See Blackboard 7.75 **V**
- Devon Crab Cake, Avocado, Radish & Pea Shoots 9.95
- Grilled Courgette & Artichokes, Whipped Crematta, Romesco Sauce, Basil & Toasted Almonds 8.50
- Baked Somerset Camembert, Apple, Walnuts & Honey, Croûtes 9.75 **V**

## MAINS

- Merrifield Duck Leg, Potato Purée, Hispi Cabbage, Wild Garlic & Jus 20.50
- Pea & Broad Bean Risotto, Goats' Cheese, Herb Crumb 15.50 **V**
- Miso-glazed Cod, Black Rice, Choi Sum, Lime, Chilli & Coriander 24.50
- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 19.50
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 17.95
- Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 16.00
- Cornish Lamb Shepherd's Pie, Spring Greens 22.50
- Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 18.50
- Watermelon, Edamame & Rice Noodle Salad, Chilli, Peanuts & Tom Yum Dressing 14.75
- Add Crispy Duck or Halloumi Croutons **V** 3.75
- Add 3oz Fillet Medallion 7.50

## GRILL

Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best!

Steaks served with Chips & Rocket | Add Onion Rings 4.75   
Add Béarnaise or Peppercorn Sauce 2.75

- 8oz Rump Cap Steak 23.00
- 12oz Sirloin on the Bone 33.00
- Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 32.00
- Add extra 3oz Fillet Medallion 7.50
- Aubrey's Double Cheeseburger, Burger Relish, Butter Leaf & Fries 16.75
- Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 16.50
- Add Free-range Bacon 2.50 or Marmite Onions 1.50 **V**

## SIDES

- Thick-cut Chips or Skinny Fries 4.95
- Courgette, Broad Beans, Peas, Mint & Olive Oil 4.75
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.75
- Truffle Mac & Cheese 5.00 **V**
- Purple Sprouting Broccoli, Toasted Almonds 4.75 **V**

## PUDS & BRITISH CHEESE

- Lemon Meringue Baked Alaska, Raspberry Coulis 9.25 **V**
- Rhubarb & Stem Ginger Cheesecake, Crumble 8.50 **V**
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.00
- Amarena Cherry Bakewell, Clotted Cream 7.75 **V**
- Warm Chocolate Fondant, Caramel Cookie Dough Ice Cream, Honeycomb 9.50 **V**
- Jude's Ice Cream & Sorbet 7.25 **V**  
(Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Blood Orange Sorbet)
- Mini Pud & Tea or Coffee 6.95
- Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee
- Our cheese changes with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers
- Choose from:  
Baron Bigod
- Driftwood Goats **V**
- Maida Vale **V**
- Quicke's Vintage Cheddar
- Northern Blue **V**
- All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

**V Vegetarian Ingredients** **Vegan Ingredients** Please note - some items may be cooked in multi-purpose fryers.

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. A 25p contribution from the superfood salad goes to The Bigger Peach, which raises funds to support good causes in our local communities. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.

# CHILDREN'S MENU

Don't forget you're also welcome to eat from our main menu - our Chefs are happy to make simpler versions of most dishes, or a half portion at half the price. Our ketchup is Rubies in The Rubble, which has none of the nasties compared to others, and you'll find no artificial ingredients in our soft drinks too!

## STARTERS

Garlic Bread 6.00 

Houmous & Crunchy Vegetables 6.50 

Halloumi Fries & Rubies in the Rubble Ketchup 7.50 

Jimmy Butler's Honey Chipolatas & Crispy Onions 7.00

Buttermilk Fried Chicken, Garlic Mayo 7.50

---

## MAINS

*Our chips are served unsalted, and all dishes are served with vegetables*

Jimmy Butler's Sausage & Mash, Peas & Jug of Gravy 8.00

Fish & Chips, Peas or Beans 8.50

Sri Lankan Sweet Potato, Spinach & Chickpea Curry,

Basmati Rice & Chapati 7.75 

Aubrey Allen's Steak Burger, Cheddar Cheese, Fries & Crunchy Vegetables 8.00

Free-range Grilled Chicken, Greens, Skinny Fries 8.50

---

## PUDDINGS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 4.75 

Chocolate Brownie & Vanilla Ice Cream 4.75 

Jude's Ice Cream or Sorbet Scoop 3.75 

*(Madagascan Vanilla, Strawberry, Caramel Cookie Dough or  
Chocolate Ice Cream, Raspberry or Blood Orange Sorbet)*

---

## SOFT DRINKS

Frobishers Juice 3.30

*Apple & Mango or Orange & Passionfruit*

Cawston Press 3.30

*Cloudy Apple or Rhubarb*

Orange or Apple Juice 2.30

---

 **Vegetarian Ingredients**  **Vegan Ingredients** Please note - some items may be cooked in multi-purpose fryers.

**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. An optional 10% service is added to parties of six or more, all tips go to the team.

# SUNDAY BEST AT THE FISHES

ENJOY TWO COURSES 25.00 | THREE COURSES 31.00

*Includes starters, roasts and puddings*

## DELI

Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.00 v  
Marinated Olives, Feta & Garlic 4.75 v | Halloumi Fries, Bloody Mary Ketchup 7.50 v  
Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 7.00  
Tempura Courgette Fries, Truffle Cheese Dip 6.25 v

## STARTERS

Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.50  
Today's Spring Soup, Ciabatta - See Blackboard 7.75 v  
Free-range Chicken & Parma Ham Terrine, Pickles, Ciabatta 9.25  
Baked Somerset Camembert, Apple, Walnuts & Honey, Croûtes 9.75 v

## SUNDAY ROASTS

*Served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy*

Aubrey Allen's Dry-aged Rump of Beef 22.00  
Jimmy Butler's Free-range Pork & Crackling 20.00  
Free-range Chicken Supreme, Pork & Sage Stuffing 20.50  
Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 17.50 v

### MAKE THE MOST OF YOUR ROAST

To Share - Cauliflower Cheese 6.00 v | Free-range Pork & Sage Stuffing 3.75  
Purple Sprouting Broccoli, Toasted Almonds 4.75 v

## MAINS

Miso-glazed Cod, Black Rice, Choi Sum, Lime, Chilli & Coriander 24.50  
Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 16.50 🍷  
Cornish Lamb Shepherd's Pie, Spring Greens 22.50  
Aubrey Allen's 12oz Sirloin on the Bone, Chips & Rocket 33.00  
*Add Béarnaise or Peppercorn Sauce 2.75 | Onion Rings 4.75 🍷*

## SIDES

Thick-cut Chips or Skinny Fries 4.95 🍷 | Truffle Mac & Cheese 5.00 v

## PUDS & BRITISH CHEESE

Bramley Apple Crumble & Custard 7.50 v  
Amarena Cherry Bakewell, Clotted Cream 7.75 v  
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.00 🍷  
Rhubarb & Stem Ginger Cheesecake, Crumble 8.50 v  
Warm Chocolate Fondant, Caramel Cookie Dough Ice Cream, Honeycomb 9.50 v  
Jude's Ice Cream & Sorbet 7.50 v  
*(Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Blood Orange Sorbet)*

Our cheese changes with the season & are all served ripe & ready, with Chutney,  
Apple & Peter's Yard Crackers

Baron Bigod | Driftwood Goats v | Maida Vale v | Quicke's Vintage Cheddar | Northern Blue v  
All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50  
Mini Pud - Chocolate Brownie or Single Smidgen of Cheese & your choice of Coffee or Tea 6.95

v Vegetarian Ingredients 🍷 Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

**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. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.