



LUNCH AT THE FISHES



Autumn is a wonderful time to embrace all nature has to offer; look out for spiced apples, roast pumpkins, hedgerow berries, and rich game. Settle in with a warming red wine or good pint of ale after a long walk, and escape life's bustle.

APERITIFS

- Aperol Spritz 8.95
- Champagne Piper-Heidsieck 10.50
- Kir Royale 11.00

DELI

- Baked Somerset Camembert, Roast Garlic Crumb, Onion Marmalade & Croûtes 9.75 **V**
- Chilli & Soy Glazed Chicken Wings, Spring Onion, Coriander 7.00
- Tempura Courgette Fries, Truffle Cheese Dip 6.75 **V**
- Whipped Smoked Mackerel, Pickled Cucumber & Croûtes 6.50
- Beetroot & Pomegranate Molasses Houmous, Walnuts, Flatbread 6.50 **Ve**
- Halloumi Fries, Bloody Mary Ketchup 7.50 **V**
- Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.25 **V**

STARTERS

- Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.75
- Roast Squash, Basil Pesto & Whipped Crematta, Chicory, Pumpkin Seeds 8.75 **Ve**
- Today's Autumn Soup, Ciabatta - See Blackboard 7.75 **V**
- Free-range Chicken, Ham & Apricot Terrine, Piccalilli, Toasted Sourdough 9.00
- Twice-baked Cheddar & Comté Soufflé, Apple, Rocket & Walnut Salad 9.00
- Devon Crab Cake, Avocado, Radish & Pea Shoots 10.25

MAINS

- Confit Duck Leg, Savoy Cabbage, Buttered Mash & Jus 19.75
- Wild Mushroom & Spinach Gnocchi, Tarragon Crumb 15.50 **V**
- Pan-fried Sea Trout, Buttermilk & Dill Sauce, Baby Spinach 21.25
- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 19.95
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- 14-hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 17.75
- Battered Haddock, Thick-cut Chips, Peas & Tartare Sauce 18.75
- Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 16.00 **Ve**
- Ox Cheek, Garlic Cavolo Nero, Celeriac Purée & Crispy Onions 22.75
- Warm Squash & Lentil Salad, Orange, Walnuts & Chilli 14.95 **Ve**
Add Crispy Beef 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 Béarnaise or Peppercorn Sauce 2.75 | Café de Paris Butter 2.75
- 8oz Rump Cap Steak 23.50
- 12oz Sirloin on the Bone 32.50
- Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 33.00
- Add extra 3oz Fillet Medallion 7.50
- Aubrey's Steak Burger, American Cheese, Pickles, Relish & Fries 17.00
- Crispy Aubergine Burger, Sweet Chilli Jam, Smoked Cheese & Fries 16.50 **Ve**
- Add Free-range Bacon or Grilled Halloumi **V** 2.50

SANDWICHES *Add Chips or Soup 3.50*

- Fish Goujon Brioche, Tartare Sauce & Butter Leaf 9.75
- Maple-cured Gammon Ciabatta, Piccalilli & Rocket 10.75
- Grilled Cheese on Sourdough, Marmite Onions 10.25 **V**

SIDES

- Thick-cut Chips or Skinny Fries 4.95 **Ve**
- Roast Beetroot, Feta & Walnuts 4.95 **V**
- Garlic Cavolo Nero 4.95 **V**
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95 **Ve**
- Mac & Cheese 4.95 | Add Truffle 1.00 **V**
- Onion Rings 4.95 **Ve**

PUDS & BRITISH CHEESE

- Apple Tarte Tatin, Vanilla Ice Cream 8.50 **Ve**
- Crème Brûlée, Shortbread 7.50 **V**
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.75 **V**
- Blackberry Crumble Cheesecake 8.25 **V**
- Chocolate Fondant, Kirsch-soaked Cherries & Mascarpone 9.00 **V**
- Jude's Ice Cream & Sorbet 6.95 **V**
Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Lemon Sorbet
- Mini Pud & Tea or Coffee 6.95
Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee
- British Cheese - 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** | Rollright | Quicke's Vintage Cheddar | Northern Blue **V**
- All Five Cheeses 13.25 | Any Three Cheeses 9.50 | Smidgen of Cheese 4.75

V Vegetarian Ingredients **Ve 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.



AUTUMN AT THE FISHES



Autumn is a wonderful time to embrace all nature has to offer; look out for spiced apples, roast pumpkins, hedgerow berries, and rich game. Settle in with a warming red wine or good pint of ale after a long walk, and escape life's bustle.

APERITIFS

- Aperol Spritz 8.95
- Champagne Piper-Heidsieck 10.50
- Kir Royale 11.00

DELI

- Baked Somerset Camembert, Roast Garlic Crumb, Onion Marmalade & Croûtes 9.75 **V**
- Chilli & Soy Glazed Chicken Wings, Spring Onion, Coriander 7.00
- Tempura Courgette Fries, Truffle Cheese Dip 6.75 **V**
- Whipped Smoked Mackerel, Pickled Cucumber & Croûtes 6.50
- Beetroot & Pomegranate Molasses Houmous, Walnuts, Flatbread 6.50 **Ve**
- Halloumi Fries, Bloody Mary Ketchup 7.50 **V**
- Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.25 **V**

STARTERS

- Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.75
- Roast Squash, Basil Pesto & Whipped Crematta, Chicory, Pumpkin Seeds 8.75 **Ve**
- Today's Autumn Soup, Ciabatta - See Blackboard 7.75 **V**
- Free-range Chicken, Ham & Apricot Terrine, Piccalilli, Toasted Sourdough 9.00
- Twice-baked Cheddar & Comté Soufflé, Apple, Rocket & Walnut Salad 9.00
- Devon Crab Cake, Avocado, Radish & Pea Shoots 10.25

MAINS

- Confit Duck Leg, Savoy Cabbage, Buttered Mash & Jus 19.75
- Wild Mushroom & Spinach Gnocchi, Tarragon Crumb 15.50 **V**
- Pan-fried Sea Trout, Buttermilk & Dill Sauce, Baby Spinach 21.25
- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 19.95
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- 14-hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 17.75
- Battered Haddock, Thick-cut Chips, Peas & Tartare Sauce 18.75
- Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 16.00 **Ve**
- Ox Cheek, Garlic Cavolo Nero, Celeriac Purée & Crispy Onions 22.75
- Warm Squash & Lentil Salad, Orange, Walnuts & Chilli 14.95 **Ve**
Add Crispy Beef 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 Béarnaise or Peppercorn Sauce 2.75 | Café de Paris Butter 2.75
- 8oz Rump Cap Steak 23.50
- 12oz Sirloin on the Bone 32.50
- Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 33.00
- Add extra 3oz Fillet Medallion 7.50
- Aubrey's Steak Burger, American Cheese, Pickles, Relish & Fries 17.00
- Crispy Aubergine Burger, Sweet Chilli Jam, Smoked Cheese & Fries 16.50 **Ve**
- Add Free-range Bacon or Grilled Halloumi **V** 2.50

SIDES

- Thick-cut Chips or Skinny Fries 4.95 **Ve**
- Roast Beetroot, Feta & Walnuts 4.95 **V**
- Garlic Cavolo Nero 4.95 **V**
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95 **Ve**
- Mac & Cheese 4.95 | Add Truffle 1.00 **V**
- Onion Rings 4.95 **Ve**

PUDS & BRITISH CHEESE

- Apple Tarte Tatin, Vanilla Ice Cream 8.50 **Ve**
- Crème Brûlée, Shortbread 7.50 **V**
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.75 **V**
- Blackberry Crumble Cheesecake 8.25 **V**
- Chocolate Fondant, Kirsch-soaked Cherries & Mascarpone 9.00 **V**
- Jude's Ice Cream & Sorbet 6.95 **V**
Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Lemon Sorbet
- Mini Pud & Tea or Coffee 6.95
Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee
- British Cheese - 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**
Rollright
Quicke's Vintage Cheddar
Northern Blue **V**
- All Five Cheeses 13.25 | Any Three Cheeses 9.50 | Smidgen of Cheese 4.75

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

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SUNDAY BEST AT THE FISHES

ENJOY TWO COURSES 25.00 | THREE COURSES 31.00

Includes starters, roasts and puddings

DELI

Chilli & Soy Glazed Chicken Wings, Spring Onion, Coriander 7.00
Tempura Courgette Fries, Truffle Cheese Dip 6.75 v | Halloumi Fries, Bloody Mary Ketchup 7.50 v
Beetroot & Pomegranate Molasses Houmous, Walnuts, Flatbread 6.50 ve
Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.25 v

STARTERS

Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.75
Today's Autumn Soup, Ciabatta - See Blackboard 7.75 v
Free-range Chicken, Ham & Apricot Terrine, Piccalilli, Toasted Sourdough 9.00
Baked Somerset Camembert, Roast Garlic Crumb, Onion Marmalade & 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 21.50
Jimmy Butler's Free-range Pork & Crackling 20.25
Free-range Chicken Supreme 20.75
Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 18.95 v

MAKE THE MOST OF YOUR ROAST

To Share - Cauliflower Cheese 6.25 v | Free-range Pork & Sage Stuffing 4.25

MAINS

Pan-fried Sea Trout, Buttermilk & Dill Sauce, Baby Spinach 21.25
Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 16.00 ve
Ox Cheek, Garlic Cavolo Nero, Celeriac Purée & Crispy Onions 22.75
Aubrey Allen's 12oz Sirloin on the Bone, Chips & Rocket 32.50
Add Béarnaise or Peppercorn Sauce 2.75 | Café de Paris Butter 2.75

SIDES

Thick-cut Chips or Skinny Fries 4.95 ve | Onion Rings 4.95 ve | Mac & Cheese 4.95 (*Add Truffle 1.00*)

PUDS & BRITISH CHEESE

Bramley Apple & Blackberry Crumble, Custard 7.95 v
Chocolate Fondant, Kirsch-soaked Cherries & Mascarpone 9.00 v
Apple Tarte Tatin, Vanilla Ice Cream 8.50 ve
Blackberry Crumble Cheesecake 8.25 v
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.75 v
Jude's Ice Cream & Sorbet 6.95 v
Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream,
Raspberry or Blood Lemon Sorbet
British Cheese - Our cheese changes with the season & are all served ripe & ready, with Chutney,
Apple & Peter's Yard Crackers
Baron Bigod | Driftwood Goats v | Rollright | Quicke's Vintage Cheddar | Northern Blue v
All Five Cheeses 13.25 | Any Three Cheeses 9.50 | Smidgen of Cheese 4.75
Mini Pud - Chocolate Brownie or Single Smidgen of Cheese & your choice of Coffee or Tea 6.95

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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 4.95 **v**

Houmous & Crunchy Vegetables 5.25 **Ve**

Halloumi Fries & Rubies in the Rubble Ketchup 5.95 **v**

Chilli & Soy Glazed Chicken Wings, Spring Onion, Coriander 5.75

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 7.75 **Ve**

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 **v**

Chocolate Brownie & Vanilla Ice Cream 4.75 **v**

Jude's Ice Cream or Sorbet Scoop 3.75 **v**

*Madagascan Vanilla, Strawberry, Caramel Cookie Dough or
Chocolate Ice Cream, Raspberry or Lemon 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

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