

THE TIPI

The Fishes



WELCOME

Looking for a unique venue for your next summer gathering?

Nestled in the stunning garden of The Fishes Pub in North Hinksey, Oxfordshire, our beautifully decorated tipi offers the perfect setting for any occasion. Perfect for birthday parties, wedding celebration, corporate events, or relaxed evenings with friends. Our spacious and stylish tipi, complete with twinkling fairy lights, rustic wooden benches, and a cosy firepit, creates an unforgettable atmosphere.



THE GOOD STUFF

We serve only what we love. For over 20 years, we've sourced the best British ingredients, with top-quality meat from Aubrey Allen, a Royal Warrant-holding butcher. Our 28-day dry-aged steaks come from rare British beef herds, and our chicken, eggs, pork, and ice cream are all free-range. We prioritise sustainability and the best of British wherever possible.

Our drinks are expertly selected, with a great range of spirits, softs, and premium wines — there's something for everyone.



CELEBRATIONS, PARTIES & MEETINGS

Whatever the occasion, our team is here to make sure your event goes exactly as you picture it.

Our tipi can comfortably seat 48 guests or accommodate up to 60 standing. With your booking, you'll have access to a speaker for your music and a fire pit to keep things cosy when needed. Acoustic musicians are welcome to perform, though please note that we don't provide a PA system or TV/Projector.

The tipi is decorated with summery accessories, providing the perfect setting for your event. We're happy for you to add your own table decorations and light touches to the sides or poles of the tipi, as long as they're safely attached with string. If you'd like to bring garden games, just let us know — we'd love to help make that happen!

We do ask that confetti and glitter is not used.



THE FOOD

MAGDALEN

23.00 Per Person

Pizza's

Classic Margherita (v) | BBQ Pulled Pork & Jalapeño | Anchovy, Olive & Caper

Fries (pb)

Asian Slaw (pb)

Marinated Tomato Salad (pb)

Green Salad, Chardonnay Vinaigrette (pb)

CHRIST CHURCH

27.00 Per Person

Free-range Chicken Shawarma, Mint Yoghurt

Aubrey Allen BBQ Beef Brisket

Warm Flatbread (v)

Asian Slaw (pb)

Marinated Tomato Salad (pb)

Garden Salad, Chardonnay Vinaigrette (pb)

Quinoa & Roasted Vegetable Salad (pb)

Crème Fraîche & Soft Green Herb Potato Salad (v)

TRINITY

27.00 Per Person

Jimmy Butler's BBQ Pulled Pork Shoulder

Pomegranate Molasses Glazed Lamb Kofta, Mint Yoghurt

Warm Flatbread

Asian Slaw (pb)

Marinated Tomato Salad (pb)

Garden Salad, Chardonnay Vinaigrette (pb)

Quinoa & Roasted Vegetable Salad (pb)

Crème Fraîche & Soft Green Herb Potato Salad (v)

SOMERVILLE

21.00 Per Person

Grilled Halloumi, Shawarma Vegetable Flat Bread (v)

Asian Slaw (pb)

Marinated Tomato Salad (pb)

Garden Salad, Chardonnay Vinaigrette (pb)

Quinoa & Roasted Vegetable Salad (pb)

Crème Fraîche & Soft Green Herb Potato Salad (v)

LITTLE EXTRAS

PUDS

Mixed Berry Eton Mess (v) 4.75

Jude's Ice Cream (v) 5.00

SIDES

Hot Honey Corn Ribs (v) 5.50

Cajun Spiced Onion Rings (pb) 4.00

Skinny Fries (pb) 3.50

Honey & Chilli Chicken Wings 5.50

Loaded Hash Browns — Cheddar Cheese,
Sour Cream, Spring Onions, Gotcha Ketchup (v) 5.50

(v) Vegetarian | (pb) Plant-based

Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 10% service charge will be added to parties of six or more.

THE DRINKS

All jugs serve three people and come packed with ice & fruit.

COCKTAIL JUGS

23.00

Pimm's — *Pimm's No. 1 Cup, Strawberries, Cucumber, Mint, Lemonade*

Aperol — *Aperol, Prosecco, Soda*

Elderflower Fizz — *Elderflower Liqueur, Prosecco, Soda*

Limoncello Fizz — *Limoncello, Prosecco, Soda*

MOCKTAILS JUGS

19.00

Strawberry Lemonade — *Strawberry, Lemon, Soda*

Apple Mojito — *Apple, Lime, Mint, Soda*

Passionfruit Spritz — *Passion Fruit, Almond, Lemon*

If you would like to arrange a pre-order of wine, bottled beers, or champagne, please let us know. Please bear in mind that our Garden Bar will have a limited selection of spirits, wine and beer. However, you are more than welcome to pop up to the main bar and order drinks. The Garden Bar is cashless, taking card payments only. Please don't bring your own drinks.



THE DETAILS

WHAT WE NEED TO KNOW...

How many guests will be joining us?

What time are you planning to arrive?

Would you like guests to pay for their own drinks, or will they be on your tab?

Would you like to offer any arrival drinks to your guests?

Is this for a special occasion?

Are there any food allergies we should be aware of?

What time would you like your buffet to be served?

If you have any questions, feel free to ask – we're here to help!

THE TIMES

MONDAY – SATURDAY

Minimum booking of 20 guests for food

12 noon – 2:30pm

4:00pm – 6:30pm

8:00pm – 10:30pm

Minimum booking of 40 guests for food

12 noon – 4:30pm

6:00pm – 10:30pm

12 noon – 10:30pm

SUNDAY

Minimum booking of 20 guests for food

12 noon – 2:30pm

4:00pm – 6:30pm

Minimum booking of 40 guests for food

12 noon – 4:30pm

12 noon – 6:30pm

REST YOUR HEAD

If you're looking for a place to stay after your event, just a short 10-minute ride away is our sister pub, The Bear & Ragged Staff in Cumnor, where you'll find nine charming bedrooms. Four of these are in the converted Old Cottages (*including one twin room*), and five are above the pub in a historic space. The rooms above the pub are full of character and quirks, perfect for those who love a bit of charm, but they may not be the best fit for guests with limited mobility. The Old Cottage rooms are upstairs too, but with wider, shorter steps to climb.



THE FINE PRINT

1. The tipi requires a minimum guest booking for food. It can seat 48 guests or 60 standing. A £20pp deposit is required to secure your booking.
2. When booking the tipi for exclusive use, please note the Garden Bar and Garden Kitchen may remain open to the public. We do not allow corkage or external catering, but you're welcome to bring your own cake—please let us know 7 days in advance. A £30 cakeage fee applies.
3. We kindly ask that no explicit music is played.
4. Due to insurance, inflatables or large entertainment structures/equipment are not permitted.
5. Parking is available at the rear of the pub on a first-come, first-served basis; we cannot reserve spaces.
6. A member of our team will be assigned to assist you with drinks and food. The tipi is available for different booking periods, and all-day hire can be requested. Please note, due to licensing, the Garden Bar closes at 10pm, and music must end by 10:30pm.
7. Final numbers and menu choices must be submitted 14 days before your booking, food packages can't be mixed and matched. We kindly ask for any changes to be made at least 7 days in advance. For a full refund, a 28-day notice is required. Changes made after 7 days will incur full charges, and we cannot guarantee adjustments. Full payment is due on the day or in advance via card or Design My Night—BACS or invoices are not accepted. Individual payments by guests aren't accepted.
8. If weather conditions prevent use of the tipi, we cannot offer an indoor alternative. We'll do our best to minimise any weather impact, but we recommend bringing wellies and ponchos as we have no wet weather provisions.
9. We can arrange pre-orders for wine, bottled beer, or champagne. Only drinks purchased from the establishment may be consumed on the premises.



GET IN TOUCH

Whatever the occasion, talk to us about your celebration or business meeting.

Submit an enquiry to us today:



Or contact the team

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