# **SUPPER**

# THE FISH INN

SNACKS TO SHARE		BURGERS		
House olives, red pepper and tomato hummus, garlic	15.50	All served in Hobbs House buns, with Koffmann fries and rainbow slaw		
ciabatta, halloumi fries, chipotle mayo (v) (1688 kcal)		The Fish Inn beef burger, streaky bacon, smoked Cheddar, BBQ relish, brioche bun (1272 kcal)		
STARTERS		Mushroom and black bean burger, red pepper hummus, 13.95		
Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough (713 kcal)	7.50	vegan Cheddar, pink onions, chipotle mayo, linseed bun (ve) (1292 kcal)		
Salt and pepper calamari, chilli ginger dipping sauce, charred	7.95	Buttermilk fried free-range chicken burger, chipotle mayo, BBQ relish, lettuce, tomato, brioche bun (1302 kcal)		
lime, spring onion and coriander (327 kcal)		MAINS		
Wookey Hole cave-aged Cheddar and spring onion quiche, caramelised apple chutney, pickled onion salad (v) (755 kcal)	5.95	Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce (1336 kcal)		
Courgette, pea and watercress soup, spring herb salsa, sourdough, Netherend Farm butter (v, veo) (567 kcal)	6.50	West End Farm gammon steak, thick cut chips,  Clarence Court eggs, pineapple, piccalilli (1008 kcal)		
saisa, sourdough, Netherend Farm butter (V, Veo) (567 kcal)		Try this with our award winning and Bristol-born brew;		
	7.50 / 12.95	Butcombe Stateside session IPA, 4.2% abv		
sesame, ginger and chilli dressing (452 kcal) (643 kcal)	7.95	Chalk Stream Farm trout fishcakes, watercress sauce, greens, 7.95 / 13.95 grilled spring onions, poached Clarence Court egg (648 kcal) (1115 kcal)		
Severn & Wye smoked mackerel, chicory, new season		grilled spring unions, poached Ciarence Court egg (648 kcai) (1113 kcai)		
potatoes, Clarence Court egg, horseradish dressing (507 kcal)		Fish Inn pie of the day, spring greens, proper gravy, your choice of mash or thick cut chips (1528 kcal)		
SIDES		Artichoke, roasted garlic and truffle ravioli, crispy shallots, 7.75 / 13.50		
Thick cut pub chips (v) (644 kcal)	4.25	watercress, extra virgin rapeseed oil (ve) (406 kcal) (610 kcal)		
Koffmann fries, garlic mayo, vegetarian Parmesan (v) (904 kcal)	4.75	Walter Rose faggots, mashed potato, buttered kale and white onion marmalade (510 kcal)		
Three cheese mac n cheese, thyme crumb (v) (827 kcal)	5.50	Sweet potato, cauliflower, lentil and spinach curry, 12.50		
Butcombe beer-battered onion rings (603 kcal)	3.50	coriander chutney, coconut yoghurt, poppadom (ve) (729 kcal)  Add flat-iron chicken thigh (778 kcal)  2.00		
Spring leaves, watercress and radish salad (ve) (91 kcal)	3.95			
Garlic ciabatta / with cheese (v) (678 kcal) (905 kcal)	3.95 / 5.50	Brixham crab and king prawn linguine, garlic, chilli, vine tomatoes, parsley and lemon (951 kcal)		
New season potatoes, mint butter (v) (647 kcal)	3.95	Stokes Marsh Farm 8oz rump; 28 day dry-aged steak, 19.95		
Spring greens, garlic butter (v) (238 kcal)		garlic butter, thick cut chips, roasted mushroom, watercress (992 kcal)  Add peppercorn sauce 2.00		

# Please see our Chef's daily market specials



Scan the QR code to order and pay on your device

Allergen Info - (v) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.





#### **PUDDINGS**

White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (855 kcal)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) (733 kcal)	5.95
Treacle tart, vegan vanilla ice cream, candied pecans (ve) (957 kcal)	6.50
Apple and rhubarb almond crumble, vanilla custard	6.50

Nutella doughnuts, chocolate ice cream, hazelnut praline (v) (513 kcal) 6.25

Selection of Granny Gothards ice creams and sorbets (v, veo) (146 kcal)

This tastes amazing with our

or vanilla ice cream (v) (537 kcal) (531 kcal) (956 kcal)

Valdivieso Eclat Botrytis Semillon white dessert wine

THE FISH INN CHEESE PLATE

Wookey Hole cave-aged Cheddar, Ragstone goat's 9.95

cheese, Cropwell Bishop Stilton (606 kcal)

Served with caramelised onion and apple chutney, cornichons, crackers (v)

Try a glass of Cockburn's port to go with your cheese 4.15

Affogato; honeycomb ice cream, espresso, little biscuit (v) (286 kcal) **4.50 Food for thought;** 50p from every sale of this dish will be donated to The Burnt Chef Project



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide

## AFTER DRINKS - ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	8.50	Limoncello	9.00
Bulleit Bourbon Old Fashioned	9.00	Grenat Maury Lafage - red dessert wine	100ml 5.95
Classic Negroni	9.50	Valdivieso Eclat Botrytis Semillon - white dessert wine	100ml 6.95

to share 11.50

per scoop 1.95

100ml 6.95

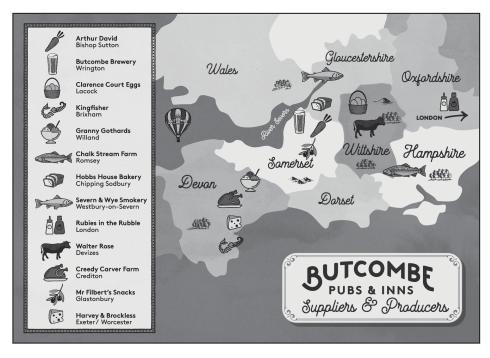
## ILLY COFFEE, CLASSICO BLEND (V)

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Dairy-free milks available		English breakfast (32 kcal)	2.50
Americano	2.60	Chamomile	2.75
Latte (133 kcal)	3.20	Earl Grey	2,75
Cappuccino (120 kcal)	3.20	Earl Grey	2170
Espresso	Single 1.50 / Double 2.25	Jade Tips green	2.75
2361 0330	•	Lemongrass and ginger	2,75
Flat white (95 kcal)	3.10	Lethong ass and ginger	2.75
Black Forest 'Monbana' hot chocolate (403 kcal	3.90	Peppermint	2.75
'Monbana' hot chocolate (272 kcal)	3.40	Red berry and hibiscus	2.75
Mocha	3.40	Wild rooibos	2.75

### **OUR SUPPLIERS & PRODUCERS**

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...



CANTON TEAS, BRISTOL (V)