FISH INN



Sunday

Aperitif

Hugo's Royal Spritz / Ketel One Bloody Mary / Spiced Berry Kir Royale

Snacks and Sharing

Battered sausage, curry sauce	4.00
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.25
Smoked haddock kedgeree arancini, curry mayo	5.50
Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	18.50
Starters	
Cornish pork rillettes, beer pickles, strong mustard, buttered toast	8.50
Jerusalem artichoke and caramelised onion tart, soused pear, truffle vinaigrette (ve)	8.75
Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)	7.95
Cornish mussels, Butcombe Original ale, smoked bacon and crème fraiche, grilled sourdough	8.75/16.95
The Great British Roast All served with roast potatoes. Yorkshire budding seasonal vegetables, and red wine gravy	

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Topside of grass fed beef (served medium-rare), horseradish sauce	19.50
Loin of high welfare pork, sausage stuffing, crackling and baked apple sauce	18.95
Castlemead Farm chicken supreme, sage and onion sausage stuffing, bread sauce	17.50
Trio of roasted meats, with all the trimmings	21.95
Our roasted mushroom, five bean and kale wellington, vegan gravy (v)(veo)	16.50

Mains

Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander	9.75/16.25
Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, mushy peas or curry sauce	16.95
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)	16.00
Add grilled chicken thigh	3.50

Sides

Cauliflower cheese, thyme crumb (v)	5.25	Roast potatoes, aioli, crispy onions (v)	4.50
Thick-cut pub chips or skin-on fries (v)	4.50	Seasonal green vegetables, garlic butter (v)	4.75
Baby gem salad, buttermilk ranch (v)	3.95	Truffle fries, English Pecorino, aioli, chives (v)	5.50

Puddings and Cheese

Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)	6.95
Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)	7.50
Valrhona chocolate and illy espresso brownie, Baileys ice cream, cherry sauce, maple granola (v)	7.75
Little Biscoff-filled doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	7.25
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	12.25
Nearly Full?	
The 'After Eight' Ice Cream (v)	5.50
Three little Biscoff filled doughnuts (ve)	3.75
Perfect with a coffee!	
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.50
Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat	
Food For thought: £1 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 THE BURNT CHEF open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Tea & Coffee

A full range of hot drinks are available. Please ask to see the full listing

Dairy-free milks available.

After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Some of our favourites:

Espresso Martini Irish Coffee Cotswolds Spiced Hot Toddy

We have a range of dessert wines available - please ask for details

Our Food Ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

Plant Based

Working with Symplicity Foods we've created a range of amazing plant-based dishes. The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

https://butcombe.com/suppliers-producers/



Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.





