

NIBBLES

Fresh Bread Selection	£3.75
Oil with lemon juice and sea salt, balsamic (VE)	
Pitted Olives	£4
Marinated in herb dressing (VE)	
Hummus	£5.5
Homemade, served with toasted pitta (VE)	
Tzatziki	£6
Homemade, served with toasted pitta	
Fried Potato Skins	£2.75
Thin and crisp, truffle oil, parmesan (VO/GF/DFA)	

STARTERS

Crispy Chicken Wings	£7.5
Tossed in Korean style spicy glaze (DF/GF)	
Halloumi Fries	£7.25
Fresh cut and fried with spiced tomato dip (V)	
Pork Belly Bites	£7.75
Harrisa honey glaze, spring onion, sesame (GF/DF)	
Breaded Whitebait	£7
Tartar sauce, lemon (DF)	
Slow Roasted Tomatoes	£7
Served on toasted bread with hummus and balsamic (VE)	
Smoked Salmon	£8.25
Served on toasted bread with sour cream, lightly pickled cucumber and fried capers	



THE FISH WIXFORD

CHEF'S SELECTION

Dirty Fries	£16.5
Confit duck leg in hoisin sauce, cucumber, spring onion, chilli, sesame on a bed of fries (GFA/DF)	
Masala Fries	£16
Marinated chicken tika cooked in chefs special sauce served on a bed of fries with yoghurt and coriander (GF)	
Pan Roasted Hake Fillet	£17
Creamed mixed green vegetables with tarragon, baby roasted potatoes (GF)	
Roasted Sea Trout	£18
Vegetable and sweet corn succotash, rosti potato with yoghurt and dill dressing (DFA/GF)	
Chicken Souvlaki Skewer	£16.75
Marinated in Greek herbs with red peppers, tzatziki, pitta and crisp salad served with fried new potatoes (GFA/DFA)	
Halloumi Souvlaki Skewer	£16
Marinated in Greek herbs with red peppers, tzatziki, pitta and crisp salad served with fried new potatoes (GFA/V)	
Squash Wellington	£15
Butternut and lentils encased in filo pastry served with hummus, sweetcorn succotash with pomegranate dressing (VE)	

BURGERS

All served with fries and slaw

Classic Burger	£15.5
6oz beef burger in toasted brioche bun with cheddar filled with lettuce, tomato, red onion and bacon jam	
Beetroot Red Pepper & Quinoa	£15
Vegan burger in ciabatta bun filled with lettuce, tomato, red onion and vegan mayo (VE)	
Crispy Chicken	£15.5
Panko crusted chicken breast in toasted brioche bun filled with lettuce, smoked cheese, crispy onions and mayo (DFA)	
American Cheese	£16
Double 4oz beef burger in toasted brioche bun with American style cheese and crispy bacon	

CLASSICS

Wholetail Scampi	£15.5
Fried till crisp, dressed salad, tartar sauce, lemon and fries (DF)	
Beer Battered Haddock	£17.5
Garden peas, tartar sauce, caramelised lemon and fries (DF/GFA)	
Braised Beef and Red Wine Pie	£16.5
Slow cooked in red wine, creamy mash, sautéed greens and jus	
Steak Frites	£19.5
8oz Rump cap cooked to your liking served with fries and dressed watercress (GF/DF)	

Our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Our dish descriptions do not include all the ingredients used to make the dish. We do not add service charge to our bill, Any additional tips are shared equally between our hard-working staff.

GF - GLUTEN FREE
DF - DAIRY FREE
GFA - GLUTEN FREE AVAILABLE
DFA - DAIRY FREE AVAILABLE
VE - VEGAN
VO - VEGAN OPTION
V - VEGETARIAN

KIDS

ALL £7.25 (U14s)

Chicken Tenders

Seasoned and fried till crisp, served with fries and garden peas (DF)

Fish Fingers

Homemade, served with fries and garden peas (DF)

Cheese Burger

4oz beef burger with american cheese with fries

Mac & Cheese

Served with garden peas (V)

Ham and Cheese Toastie

Served with fries (GFA)

Veggie Toastie

Filled with hummus, cucumber, lettuce and tomato served with fries (VE/GFA)

SIDES & SAUCES

Fries	£3.5	Onion Rings	£3.5
Cheesy Fries	£4	Mac & Cheese	£4.5
Mixed Green Veg	£4	Curry Sauce	£2
Mixed House Salad	£3.5	Peppercorn Sauce	£2.5



FISHINNWiFi

Our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Our dish descriptions do not include all the ingredients used to make the dish. We do not add service charge to our bill, Any additional tips are shared equally between our hard-working staff.

LUNCH SELECTION

SERVED TILL 4PM

Mini Battered Haddock

£14

Garden peas, tartar sauce, caramelised lemon and fries (DF/GFA)

Ham and Eggs

£13.5

Sliced chilled ham with 2 fried eggs served with fries

Chicken Caesar Salad

£14.5

Crisp iceberg lettuce, anchovies, parmesan, crispy onions and croutons in classic dressing (DFA/GFA)

Crunch Salad

£13

Crisp french dressed salad leaf with tomatoes, cucumber, red and crispy onions with crunchy veggies (VE)

Add Chicken +£2.5

Add Smoked Salmon +£3

Ham and Cheese Toastie

£13

Served with slaw and fries (GFA)

Veggie Toasted Sandwich

£13

Filled with hummus, cucumber, lettuce and tomato served with slaw and fries (VE/GFA)

BLT Toasted Sandwich

£13.5

Filled with confit bacon, lettuce, tomato and mayo served with slaw and fries (GFA/DF)

Fish Finger Toasted Sandwich

£13.5

Filled with homemade fish fingers, lettuce and tartar sauce served with slaw and fries (DF)

DESSERTS

Homemade Cheesecake Cup £7.5

Please ask for today's flavour

Chocolate and Almond Torte £7.5

Served warm with vanilla ice cream (GF)

Lemon Posset £7

Fresh strawberry and shortbread crumb (GFA)

Vegan Raspberry Frangipane Tart £7

Served with coconut ice cream and raspberry (VE/GF)

Ice Cream

vanilla, strawberry, chocolate,
vegan coconut or vegan vanilla

1 scoop £2.5

2 scoop £4.5

3 scoop £6

HOT DRINKS

Please ask for our tea, decaf and milk alternative range

Americano £3

Cappuccino £3.5

Latte £3.5

Flat White £3

Espresso £2.5

Tea £2.5

GF - GLUTEN FREE
DF - DAIRY FREE
GFA - GLUTEN FREE AVAILABLE
DFA - DAIRY FREE AVAILABLE
VE - VEGAN
VO - VEGAN OPTION
V - VEGETARIAN