



THE FISH WIXFORD

ON SUNDAY

FISHINN WIFI

KIDS (U14s)

STARTERS

Fresh Bread selection £4

Olive oil & Balsamic, Salted butter (VE)

Pork Belly Bites £7.95

Harrisa honey glaze, spring onion, sesame (GF/DF)

Spiced BBQ Popcorn Chicken £7.95

Homemade, served with honey sriracha mayo (GF/DF)

Halloumi Fries £7.5

Fresh cut and fried with sweet chilli sauce (V)

Spiced Hummus £7.5

Harrisa roasted butternut squash,
toasted almond with pitta bread (VE/GFA)

Breaded Whitebait £7.25

Tartar sauce, lemon (DF)

Housemade Soup £7

Please ask for today's flavour, served with
fresh bread (VO/GFA)

EXTRAS

Fries £3.5

Cheesy fries £4

Cauliflower cheese £3.75

Pitted Olives £4

Mac & Cheese £4.5

Extra Greens £3

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

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.

Please note, While we do not charge service for inside tables, An automatic £2 charge will be applied to tables seated in the garden with a food bill of £20 or greater, This along with gratuity will be shared equally between our hardworking staff, Thank you

MAINS

Wholetail Scampi £15.95

Fried till crisp, dressed leaf, tartar sauce, lemon and fries (DF)

Beer Battered Haddock £18

Mushy peas, tartar sauce, caramelized lemon and fat chips (DFA/GFA)

Seabass Aqua Pazza £17.95

Pan fried cooked in garlic and white wine with cherry tomatoes,
green beans and baby roasted potaotes (GF)

Chicken Caesar Salad £15.5

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

ROASTS

All served with a side of green vegetables and extra gravy (GFA/DFA)

Roasted Mature Topside £18.50

Locally sourced roasted beef served pink with yorkshire pudding,
braised red cabbage, roast carrot and potatoes with gravy

Roasted Pork Shoulder £17.50

Locally sourced rolled pork shoulder served with yorkshire pudding,
braised red cabbage, roast carrot and potatoes with gravy

Turkey Lunch £17.50

Tender sliced turkey crown served with yorkshire pudding,
braised red cabbage, roast carrot and potatoes with gravy

Sunday Trio £22.95

All 3 meats served with yorkshire pudding,
braised red cabbage, roast carrot and potatoes with gravy

Carrot Wellington £16

Filled with root vegetable, butternut squash and sweet potato
served with braised red cabbage, roast potatoes with veg gravy (VE)

Chicken Tenders £7.25

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

Fish Fingers £7.25

Homemade, served with fries and garden
peas (DF)

Cheese Burger £7.25

4oz beef burger with american cheese with
fries

Mac & Cheese £7

Served with garden peas (V)

Youngsters Roast £11

Choose from Beef, Pork, Turkey or Wellington

DESSERTS

Homemade Sticky Toffee Pudding £7.5

Served warm with toffee sauce and vanilla ice cream

Chocolate Mousse £7.75

Chantilly cream, candied hazelnut and berry compote (GF)

Crème Brule Tart £7.25

Fresh strawberry and shortbread crumb (GFA)

Winter Berry Filo Strudel £7.25

Served warm with vanilla ice cream (VO)

Ice Cream

vanilla, strawberry, chocolate, vegan coconut, vegan vanilla

1 scoop £2.5

2 scoop £4.5

3 scoop £6