

RESTAURANT MENU

While you wait...

- Champagne Pickled Quail Eggs (4) **V GF** £5.50
 Mini Pickled Gherkins **V GF** £4.00
 Silverskin Pickled Onions **V GF** £4.00

- FISH AND FIZZ** Two portions of Cod & Chips with a bottle of Pontebello Prosecco £40.00
 Mondays and Wednesdays only
 Upgrade to Bocelli Prosecco + £5.00
 Premium Extra Dry DOC

Fish & Chips

Prime fillets of sustainably caught cod or haddock, cooked to order and prepared in our secret recipe batter. Served with twice-cooked chips, homemade tartar sauce, mushy peas and a wedge of lemon.



Not a fan of batter? No problem - we can oven bake your fish!

- Small Cod** Tail fillet £15.90 / Loin Cut £17.50
 Large flakes with a medium to sweet flavour.

- Regular Cod** Tail fillet £17.90 / Loin Cut £19.50
 Large flakes with a medium to sweet flavour.

- Haddock, Skin on** £17.90
 Medium flakes with a medium to sweet flavour.

- Plaice, Skin on** £17.90
 Soft, small flakes with a mild flavour.

- Upgrade to Beer Batter + £0.50

- Upgrade to Ham Hock & Leek Mushy Peas + £1.00

- Upgrade to Sweet Potato Fries + £1.50

- Cod Bites** 4 for £14.00 / 6 for £16.00
 Beer battered chunky cod bites served with twice cooked chips, lemon wedge, house salad and homemade tartare sauce.

- Proper Scampi** £17.90
 Large langoustine tails in a light British breadcrumb, served with twice-cooked chips, lemon wedge and homemade tartar sauce.

- Tempura Battered Prawns** £17.90
 Tail-on prawns in a unique bubbly batter. Served with twice-cooked chips, mixed leaves, lemon wedge and a sweet chilli dip.

- Panko Coated Calamari** £18.50
 Hand-cut squid rings coated in a coarse Japanese breadcrumb, twice-cooked chips, mixed leaves, lemon wedge and a garlic aioli dip.

- Bubble Battered Red Shrimp** £19.90
 If you love lobster you'll love these! Large and meaty Argentinian red shrimp prepared in a 'out there' bubble batter. Served with twice-cooked chips, mixed leaves, lemon wedge and a spicy sriracha mayo dip.

- Prawn-ageddon** £17.00/£21.00 with chips
 Combo of Bubble Red Shrimp, Bengali Breaded King Prawns, Proper Scampi and Tempura Battered Prawns. Served with sweet chili sauce, sriracha mayo, tartar sauce, garlic aioli and mixed leaves.

Bangers & Mash

Jesse Smith's Special Recipe sausages served with creamy mashed potato, beer battered onion rings and chip shop gravy. Or swap mash for twice-cooked chips.



- Regular Sausage / Battered Sausage** £16.90



MSC-C-53712-97
 All our cod and haddock comes from MSC certified sustainable fisheries. www.msc.org.

Small Plates & Starters

- Mixed Seafood Salad** **GF** £13.00 / £20.00
 Octopus, Squid, Prawns, Cockles and mussels served on a balsamic, honey and mustard seed dressed salad.

- King Prawn Saganaki** £10.00
 Succulent king prawns baked in a rich tomato, chilli, garlic, white wine, and feta sauce. With toasted sourdough.

- Salt & Pepper Squid** £8.50
 Lightly fried salt and pepper squid served with crispy seaweed and a thai dipping sauce.

- Prawn & Calamari Combo** £9.00
 Panko-coated squid rings and tempura battered prawns served with crispy seaweed, garlic aioli and sweet chilli dip.

- White Bait** **GF** £6.50
 Fried white bait with a roasted garlic and tomato sauce.

- Drunken Mussels** £9.00 / £18.00
 Fresh mussels cooked in Somerset cider, leeks and smoked bacon. Served with toasted sourdough.

- Honey Miso Trout Salad** £11.50 / £19.00
 Locally farmed (Bibury) trout fillet in a miso, honey and chilli glaze served on a rainbow salad.

Pies

Award-winning pies, served with mushy peas, gravy and creamy mashed potatoes or twice-cooked chips.



- Wild Boar & Chorizo Pie** £18.90
 Wild boar, chorizo, roasted peppers, potato, smoked paprika and dark chocolate in a sweet tomato sauce.

- Beef** £18.90
 A British beef steak and real ale pie.

- Chicken** £18.90
 A free range British chicken, field and chestnut mushroom pie.

- Venison** £18.90
 A slow-cooked venison, cider, pearl onions, mushroom, roast garlic and redcurrant jelly pie.

- Mushroom** **V** £18.90
 Wild musroom, asparagus, cream and white wine pie.

- Vegan** **Ve** £18.90
 Jack fruit 'steak', craft ale and black pepper pie. Served with vegan mash instead of twice-cooked chips.

- Add a stack of Beer Battered Onion Rings + £3.00

- Upgrade to Ham Hock & Leek Mushy Peas + £1.00

- Upgrade to Sweet Potato Fries +£1.50

Sauces & Sides

- Beer Battered Onion Rings** £6.50

- Cheeky Battered Sausage** £4.00

- Mushy Peas** **V GF** £3.00

- Ham Hock & Leek Mushy Peas** **GF** £4.00

- Crispy Seaweed** £4.00

- Mixed Salad** **Ve GF** £3.50

- Rajdoot Madras Curry Sauce** £3.50

- Chip shop Curry Sauce** **Ve** £3.00

- Gravy** **Ve** £3.00

- Halls Bread & Butter** **V** £3.00

- Twice-Cooked Chips** £4.50

- Sweet Potato Fries** £5.90

- Homemade Tartar, Garlic Aioli, Sweet Chilli, Sriracha Mayo** £2.00

All of our products are cooked to order and may contain traces of nuts, gluten or other allergens. Whilst carefully prepared on-site, some items may contain bones. Our menu descriptions do not list all ingredients. For details of dietary requirements, including food allergies and intolerances, please ask a member of our team.