



The Fish

FEASTING ON THE DECK

Fired by....



PREMIUM BBQs



Feasting on the Deck

Given our Executive Head Chef, David Hall, has a near-obsessive passion for cooking outdoors, it seemed unfair to keep him and his team cooped up in the kitchen, so we've built a feasting deck, with sides that open up to reveal breathtaking views, where groups of guests from 10 people up to 20 can enjoy a three-course BBQ feast all year round.

When it came to kitting out The Deck, we knew we needed to find pals with pitmaster passion and a fire for all things BBQ in their belly. With years of experience and a hunger for high quality, Napoleon and The Fish Hotel are what we like to call a match made in hickory heaven.

So whether you sit back and relax with a cold glass of something while one of our chefs cooks up a storm, or decide to get stuck in, don an apron and join them at the grill for a hands-on lesson in the art of barbecuing, you're in for a laid-back dining experience of gourmet proportions...

BBQ Feast - £50 per person

Feeling boozy?!

BUCKET OF BOOZE

Estrella - £50 | Corona - £50
Sideburns Cotswold Cider - £55 | Bucket of The Fish IPA - £60

G & T STATION - £115

Sapling Climate Positive Gin with Fever-Tree tonic

APEROL STATION - £135

Aperol, prosecco & Fever-Tree soda

PIMMS STATION - £100

Pimms & Fever-Tree lemonade

Feeling fresh?!

BUCKET OF SOFT DRINKS - £30

Choice of coke, diet coke, lemonade, ginger ale, ginger beer

BARREL OF ELDERFLOWER COOLER - £50

Salcombe First Light, Apple Juice, Elderflower Cordial,
Lime Juice, Soda

FEASTING ON THE DECK

£50 per person

TO START

Smokey Baba ghanoush
Smashed spiced sweet potato, mint yoghurt
Tomato, chickpea & pepper stew, parsley pistou
Warm flat breads

WHEN IT'S READY

Falafels & houmous
BBQ cauliflower wedges, salsa verde
Baked stuffed mushrooms, yeast & parsley crumb
Hasselback potatoes, sour cream & chive
Red pepper, basil, garlic
Charred broccoli, tahini, chilli

TO FINISH

Deck cookie dough selection
Egg custard tart, strawberries

Some of our dishes contain allergens, as well as (delicious!) calories. If you'd like to see our allergen menu for our dishes scan the QR code.

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.

