



The Fish

Feasting on The Deck





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Given our Head Chef, Richard Thorpe, 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 breath-taking views, where groups of guests from 10 people up to 20 can enjoy a three-course BBQ feast all year round.



Feeling Boozy?!

BUCKETS OF BEER £55

Fish Pilsner, Fish IPA

BOTTLES OF PROSECCO – FROM £39.95

Booze Stations

PIMM'S £100

Pimm's & Fever-Tree Lemonade

APEROL £135

Aperol, Prosecco & Fever-Tree Soda

SPICED PUNCH £150

Four Square Spiced Rum, Grenadine, Pineapple Juice, Fever-Tree Gingerale

BLOOD ORANGE SPRITZ £200

Sapling Climate Positive Gin, Blood Orange, Prosecco, Soda

Feeling fresh?!

**FRESH AS A DAISY £50
(NON ALCOHOLIC)**

New London Light Midnight Sun, Elderflower, Lime, Saicho Jasmine Tea



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£55 per person

TO START

Smoky Baba ganoush
Roasted red pepper hummus
Whipped feta & chilli
Smashed pea & herb dip
Warm flatbreads

WHEN IT'S READY

Oakwood smoked beef blade, chimichurri
BBQ prawn lollipops
Tandoori chicken thighs, mint yoghurt
Potato & herb salad
Little gem wedge salad, Caesar dressing, bacon, parmesan
Heritage tomatoes, basil, olive oil

TO FINISH

Deck cookie dough selection
Lemon posset, mixed berry compote

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.



Veggie Menu

£55 per person

TO START

Smoky Baba ganoush
Roasted red pepper hummus
Whipped feta & chilli
Smashed pea & herb dip
Warm flatbreads

WHEN IT'S READY

Oakwood smoked field mushrooms, chimichurri
BBQ macaroni cheese
Tandoori plant based koftas, mint yoghurt
Potato & herb salad
Little gem wedge salad, Caesar dressing, vegan bacon, vegetarian parmesan
Heritage tomatoes, basil, olive oil

TO FINISH

Deck cookie dough selection
Lemon posset, mixed berry compote

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