

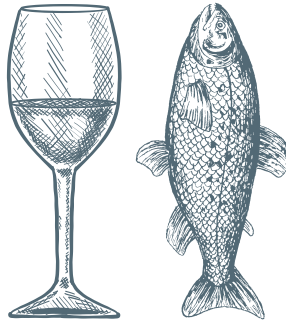


The Fish

## *Lounge Menu*

*A Fish walked into a bar...*

*Before they knew it,  
they were battered.*



## Nibbles

Sourdough, olive oil, balsamic £2.5 | Nocellara olives £4 | Smoked almonds £4

## Small Plates

Crispy sweetcorn ribs, smoked paprika mayonnaise (v)	£8	Burrata, heritage tomatoes, basil, aged balsamic (v)	£11
Pork and 'Nduja scotch egg, parsley pistou	£10	Hickory smoked BBQ ribs Crispy squid rings, lemon aioli	£11 £12

## Pizzas

Fior di latte mozzarella, tomato, basil (v)	£13
Artichoke, Nocellara olives, parsley pistou, rocket (v)	£15
Wild mushrooms, Cropwell Bishop blue cheese, sage, bianca sauce (v)	£15
Pepperoni, spicy sausage, piquillo pepper, chilli, rocket, parmesan	£16
King prawn, cherry tomatoes, chilli, rocket pesto	£17
Roast chicken, pancetta, anchovy, garlic, rocket, parmesan, bianca sauce	£20

## Fries

Regular £4.5 | Sweet potato £5.5 | Truffle & parmesan £6.5

## Something Sweet

Affogato, pistachio biscotti	£8
Passion fruit cheesecake	£9.5

Some of our dishes contain allergens, as well as (delicious!) calories. If you'd like to see our allergen menu and calorie count 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.



# Cocktails

£12

## **Koko Colada**

Koko Kanu, Midori, Pineapple juice, Lime juice, Double Cream

## **Mexican Heatwave**

El Jimador Anejo, Briottet Creme de Cassis, Chili syrup, Lime juice,  
Fever-tree Ginger Beer

## **Berry Bliss**

Vanilla Vodka, Chambord, Raspberry syrup, Lime juice, Egg White

## **Tipple Thyme**

Gin Mare, Cointreau, Orange-Thyme syrup, Lemon juice,  
Fever-tree Mediterranean Tonic

## **Spin Me Rye Round**

Rittenhouse, Elderflower cordial, Lemon juice, Fever-tree Soda

## **Rosé Garden Spritz**

Briottet Fraise de Bois, St Germain, Rosé Prosecco, Lime juice, Fever-tree Soda

## **Bourbon This Way**

Makers Mark, Lemon juice, Sugar syrup, Egg White, Petit Ballon Rouge

# Non-Alcoholic

£8

## **Feeling Fresh**

New London Light Midnight Sun, Grenadine, Lime juice, Mint,  
Fever-tree Ginger Beer

## **Tea-Total**

New London Light Aegean Sky, Ginger cordial, Lemon juice,  
Saicho Jasmine Tea, Fever-tree Soda

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## SPARKLING & CHAMPAGNE

	125ml	Bottle
Prosecco Brut NV Cecilia Beretta, Treviso, Italy	£8	£39.95
Prosecco Rosé Le Colture 2021 Millesimato, Treviso, Italy	£9	£42
Cotswold Classic English Sparkling Wine	£13.5	£70
Delamotte Brut NV, Champagne, France	£18	£98
Pol Roger Brut Reserve NV, Champagne, France		£105
Delamotte Blanc de Blancs Brut NV, Champagne, France		£110
Bollinger Special Cuvée Brut NV, Vallée de la Marne, Champagne		£115
Delamotte Rose Brut NV, Champagne, France		£125
		<b>Magnum</b>
Delamotte Brut NV, Champagne, France		£175

## WINES BY THE GLASS & CARAFE

175ml 500ml

### White

Petit Ballon Blanc Colombard/Ugni Blanc 2021, Cotes de Gascogne, France	£8	£21.75
Sanziana Pinot Grigio Recas Cramele 2021, Banat, Romania	£9	£25.25
Picpoul de Pinet 2021 Domaine Morin Langaran, Languedoc, France	£10.75	£30.25
Homer Sauvignon Blanc 2021, Marlborough, New Zealand	£13	£36.25
Gavi di Gavi Fratelli Antonio e Raimondo 2021, Piedmont, Italy	£13.25	£37.25

### Rosé

Petit Ballon Rosé 2021, Comte Tolosan, France	£8	£21.75
Source Gabriel Rosé 2021, Cotes de Provence, France	£12.25	£33.75

### Red

Petit Ballon Rouge Grenche/Syrah 2021 Jean d'Alibert, Languedoc, France	£8	£21.75
Pasari Merlot 2020 Recas Cramele, Banat, Romania	£9	£25.25
Santa Florentina Malbec Reserva Fairtrade 2021, La Rioja, Argentina	£10.75	£30.25
Chateau Bel-Air Cuvée Marguerite Eiffel 2019, Graves de Vayres, Bordeaux, France	£13.75	£39.25
Erabus Pinot Noir 2021, Marlborough, New Zealand	£14.5	£41.25

## DRAUGHT

	½ Pint	Pint
Hawkstone Cider 5%	£3	£6
The Fish Pilsner 5.2%	£3.5	£7
The Fish IPA 4.4%	£3.5	£7
Guinness 4.2%	£3.5	£7

## BOTTLED/CANNED BEERS

**330ml**

Corona 4.5%	£5.5
Estrella 5.4%	£5.5
Free Damm 0%	£5.5
Lucky Saint 0.5%	£5.5
Peroni Nastro Azzuro 5.1%	£5.5
The Fish Pilsner 5.2%	£5.5
The Fish IPA 4.4%	£5.5
Guinness 0%	£6
Peroni Nastro Azzuro Gluten Free 5.1%	£6.5
Leffe Blonde 6.8%	£7
Leffe Bruin 6.5%	£7

## BOTTLED/CANNED CIDERS

**330ml**

Sideburn Medium 4.0%	£6
Bensons Apple 4.0%	£6.5
Bensons Mixed Berry 4.0%	£6.5
Sweet Cheeks Blush 5.4%	£7

## SOFT DRINKS

Eager Juices - Apple / Cranberry / Orange / Pineapple Tomato / Pink Grapefruit	£3.5
Fever Tree Mixers - Tonic / Slimline Tonic / Mediterranean Tonic Elderflower Tonic / Lemonade / Ginger Ale Ginger Beer / Soda Water	£3.5
Coke / Diet Coke / Coke Zero	£3.5
Belvoir Elderflower Pressé	£4

## **GINS**

**25ml**

Sapling Climate Positive Gin	£7.5
Hayman's Old Tom	£8
Hendrick's	£8
Roku	£8
Bombay Sapphire Premier Cru	£8.5
Cotswolds Gin	£8.5
Gin Mare	£8.5
Silent Pool	£8.5
Tanqueray No .10	£8.5
Tarquin's	£8.5
Chase Pink Grapefruit & Pomelo	£9
Chase Rhubarb & Bramley Apple	£9
Chase Seville Marmalade	£9
Chase Sloe & Mulberry	£9
Monkey 47	£10.5

Each gin is served with a Fever Tree tonic of your choice, included in the price.

## **VODKA**

**25ml**

Sapling Climate Positive Vodka	£4.5
Tito's	£5.5
Belvedere	£6
Blacklion	£7.5

## **RUM**

**25ml**

Havana 7yr	£4.5
Doorly's 3yr	£5
Four Square Spiced	£5
Doorly's 5yr	£5.5
Doorly's XO	£6
Brugal 1888	£6.5
Diplomatico Reserva Exclusiva	£6.5
Mount Gay XO	£9

# WHISKY, WHISKEY, WHISKY

## SCOTCH

25ml

Monkey Shoulder	<i>Blended</i>	£4.5
Glenkinchie 12yr	<i>Lowland</i>	£6.5
Glengoyne 12yr	<i>Highland</i>	£6.5
Auchentoshan Triple Wood	<i>Lowland</i>	£7.5
Bowmore 15yr	<i>Islay</i>	£8
Bruichladdich Port Charlotte	<i>Islay</i>	£8
Chivas Regal 18yr	<i>Speyside</i>	£11.5
Macallan 12yr Sherry Oak	<i>Speyside</i>	£12
Oban 14yr	<i>Highland</i>	£13

## AMERICAN

Maker's Mark		£4.5
Jack Daniel's Gentleman Jack		£5
Rittenhouse Rye		£6
Knob Creek		£6.5
Booker's True Barrel		£12

## IRISH

Jameson		£4.5
Bushmills 10yr Single Malt		£5.5
Redbreast 12yr		£7

## REST OF THE WORLD

Cotswolds Single Malt		£6.5
Nikka from The Barrel		£8
Yamazaki 12yr		£18.5



## COGNAC & BRANDY

25ml

Clos Martin Armagnac	£5.5
Courvoisier VSOP	£6
Pisco El Gobernador	£6
Dupont VSOP Calvados	£7
Remy Martin 1738	£9
Courvoisier XO	£19

## TEQUILA & MEZCAL

25ml

El Jimador Anejo	£4.5
Tapatio Blanco	£5
Tapatio Reposado	£5.5
Illegal Joven Mezcal	£6.5
Illegal Reposado Mezcal	£9

## DIGESTIFS

50ml

Cotswolds Crème Liqueur	£7.5
Saliza Amaretto	£7.5

## HOT DRINKS

Latte	£4.95
Cappuccino	£4.95
Flat White	£4.95
Americano	£4.95
Espresso	£4.95
Macchiato	£4.95
Mocha	£4.95
Hot Chocolate	£4.95
Tea (English Breakfast, Earl Grey, Green, Lemon & Ginger, Chill Out Mint, Camomile, Rooibos, Decaffeinated)	£4.95
Add any spirit of your choice	£3.05



# FEASTING ON THE DECK

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.

## 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

**£55 per person**

Just pop to speak to one of our team or scan this QR code to find out more...







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