



## FISHERS RESTAURANT

- Porlock Bay oysters, red wine shallot vinegar, Tabasco, paprika 2.95 each DF, GF  
Battered tiger prawns, sweet soy dipping sauce 7.95 DF, GFO  
Creamy parsnip & apple soup, blue cheese croutons 5.95 GFO  
Fishers bouillabaisse, pesto crouton, aioli 7.95 GFO, DF  
Deville whitebait, tartare sauce 6.95 DF, GFO  
Pan-fried Cornish king scallops, red pepper pesto, crispy chorizo 11.95 GF, DF  
River Exe Mussels steamed in white wine, cream & shallots 7.95 GF, DFO  
Smoked salmon cured with orange, fennel & dill, celeriac caper slaw 8.25 GF, DF  
Thai fishcakes, sweet chilli sauce 6.75 GF, DF  
Smoked Trout Pate, sauce Gribiche, melba toast 7.50 GFO  
Smoked haddock, leek & sweetcorn chowder 6.95 GF

### MAINS

- Pan-fried fillets of bream, spinach, artichoke heart, pesto, Puy lentils 16.25 GF, DF  
Roast fillet of cod, spiced walnut pesto crust, red pepper sauce, roast new potatoes 16.95 GF, DF  
Seared yellow fin tuna steak, pancetta, tomato & butterbean casserole 17.95 GF, DF  
Roast fillet of salmon, lightly curried rice, prawns, smoked haddock, lemon butter sauce, soft boiled egg 16.25 GF  
Wild mushroom risotto 13.95 v  
Roast duck breast with kale, Chorizo & bean cassoulet 17.25 GF, DF  
Scottish salmon fishcakes, thick-cut chips, mixed leaves, lemon butter sauce 12.95 GF, DFO  
Traditional beer-battered fish & chips, mushy peas, tartare 12.95 GFO, DF  
Kilo of River Exe mussels steamed in white wine, cream, garlic & shallots, crusty bread 16.50 GF, DFO  
Whole-grilled Cornish sole, smoked salmon & white wine cream sauce, thick-cut chips 19.95 GF, DFO

### **HOT SHELLFISH SHARING PLATTER FOR TWO - 46**

*Including River Exe mussels steamed in white wine, cream and garlic with clams, crevettes, black tiger prawn and pan-fried Cornish King Scallops GF, DFO*

*Add 2 crab claws – 7.95*

*Add a whole-grilled lobster – 24.50*

### **GREENS, SALADS & SIDES**

Creamed spinach 3.95 GF

Celeriac remoulade, capers 4.25 GF, DF

Pan-fried kale, roast garlic butter 3.95 GF, DFO

Rocket & parmesan salad, lemon dressing 3.95 GF

Green salad, wholegrain mustard dressing 3.50 GF, DF

Portion of thick-cut chips or roast new potatoes 2.25  
GFO, DFO

An optional 10% gratuity is added to all bills and goes to all staff. Please let us know if you would like it removed.

Most dietary needs can be catered for but please let us know of any requirements when ordering.

**GF: Gluten Free (please also state when ordering so we can be extra cautious about cross-contamination), GFO: Gluten Free Option, DF: Dairy Free, DFO: Dairy Free Option**

# FISHERS RESTAURANT

## SET LUNCH & EARLY DINING MENU

Available 12-3 Tuesday – Sunday & 5.30 – 6.30 daily, excluding Saturday when times run 12-6 (vacating by 7.30 when dining on this menu)

**Two courses £9.50**

**Three courses £12.95**

**ADD A 125ML GLASS OF CHENIN BLANC OR CABERNET SAUVIGNON ROSE FOR £3**



### Starters



Smoked trout pate, sauce gribiche, melba toast GFO  
Thai fishcakes, sweet chilli sauce GFO, DF  
Cream of celeriac & rosemary soup, blue cheese croutons GFO  
Deville whitebait, tartare sauce GFO, DF



### Mains



Seared Tuna medallions, red onion confit, balsamic reduction, roast new potatoes GF, DF  
Traditional beer-battered fish & chips, mushy peas & tartare GFO, DF  
Fishers Kedgeriee; lightly curried rice, smoked haddock, prawns, lemon butter sauce, topped with a soft boiled egg GF



### Puddings



Cashel Blue & Angiddy Brie, crackers, celery & red onion confit GFO  
Lemom sorbet GF, DF  
Dark Chocolate & Courvoisier Mousse GF

### Salads, greens & sides

Creamed spinach 3.95 GF  
Celeriac remoulade, capers 4.25 GF, DF  
Pan-fried kale, roast garlic butter 3.95 GF, DFO  
Rocket & parmesan salad, lemon dressing 3.95 GF  
Green salad, wholegrain mustard dressing 3.50 GF, DF  
Portion of thick-cut chips or roast new potatoes 2.25  
GFO, DFO

