



THE
FISHBOURNE
INN
THE INN FOR ALL

MENU

www.thefishbourne.co.uk



STARTERS

Homemade soup of the day served with bloomer bread £9
(gluten free bread available)

Smoked salmon & prawn timbale with lemon
& brown bread £12 (gluten free bread available)

Soft boiled smoked mackerel scotch egg
with a horseradish mayo £12

Duck & orange pâté served with toast £12
(gluten free bread available)

Stilton cheese, walnut & red onion tartlet £12

PUB CLASSICS



Beer battered fish & triple cooked chips
served with peas & homemade tartare sauce £20
(gluten free)

Beef lasagne served with ciabatta garlic bread & salad £16

I.O.W pork & leek sausages with wholegrain mustard mash,
peas & onion gravy £16 (gluten free)

Breaded scampi served with triple cooked chips,
homemade tartare sauce, peas or salad £17

Classic homemade beef & IOW ale shortcrust pie
with mash, vegetables & a jug of gravy £19

Spicy homemade beef chilli with rice, nachos & sour cream
– vegetarian option homemade smoky bean chilli £16
(gluten free)

Honey roast ham, fried egg, chips & peas £16
(gluten free)

PLEASE SEE OUR
BLACKBOARD FOR TODAY'S
FRESHLY PREPARED
SPECIALS

MAIN COURSES

Pan-fried seabass fillet with tiger prawn risotto
& lobster cream sauce £24 (gluten free)

Lamb & mint hot pot served with seasonal vegetables £20
(gluten free)

Fishbourne's fish pie - smoked haddock, salmon, white fish
and prawn topped with mashed potato & cheese
served with crusty bread & salad £20

Chicken & tiger prawn red Thai curry served
with rice & prawn crackers £18 (gluten free)

Vegan roast butternut squash, garlic & sage risotto
with garlic bread £17 (gluten free bread available)

FROM THE GRILL

Breaded chicken breast burger topped with katsu curry
mayonnaise in a brioche bun with little gem lettuce,
tomato & pickled red onion, triple cooked chips,
salad & mango chutney £18 (gluten free bun available)

8oz Gammon steak with choice of pineapple or fried egg
with triple cooked chips, mushrooms & peas £20
(gluten free)

8oz Rump steak with triple cooked chips,
grilled tomato, peas & mushrooms £25
(gluten free, add green peppercorn sauce £2.5)

6oz Beefburger with bacon, melted cheddar, lettuce,
tomato, gherkin & spicy tomato chutney in a brioche bun
with triple cooked chips & salad £17
(gluten free bun available)

SUNDAY ROASTS

all gluten free

Slow roasted IOW Beef rump cooked medium rare £21

Pork loin £19

Breast of chicken £18

Vegan nut roast with onion gravy £16
(Yorkshire pudding available upon request)

Why not add?

Roasted cauliflower in thick creamy cheese sauce £5
(gluten free)

Pigs in blankets £4

Extra fluffed potatoes £4 (gluten free)

Or have all three sides for £11?

All served with roast potatoes, chefs homemade gravy,
seasonal vegetables and a Yorkshire pudding

Just ask for extra gravy at no additional charge

SMALL SIZE SPECIALS - ALL £12

(available 12 – 4pm)

Two IOW pork & leek sausages, wholegrain mustard mash,
peas & onion gravy (gluten free)

Small honey roast ham, fried egg, chips & peas (gluten free)

Vegan butternut squash, garlic & sage risotto
with garlic bread (gluten free bread available)

Small battered fish, chips, peas & tartare sauce
(gluten free)

Small lasagne with salad & ciabatta garlic bread

Breaded scampi, chips, peas & homemade tartare sauce

Macaroni cheese, salad & garlic bread

BRUNCH



Served from 11am – 12noon Monday – Saturday

Full English – one locally made pork sausage, two slices
of cured bacon, baked beans, grilled tomato, sautéed
mushrooms, hash brown, fried bread & two fried eggs £11
(gluten free bread available)

Vegan breakfast – Vegan sausage, grilled tomato, hash
brown, baked beans, fried mushrooms.
Spinach & fried bread £10
(gluten free bread available)

DESSERTS



Passionfruit & Martini cheesecake £9 (vegan)

Apple & blackberry crumble with custard £9
(gluten free topping available)

Warm chocolate brownie with clotted cream £9 (gluten free)

Belgian waffles with strawberries & vanilla ice cream £9

Sticky toffee pudding with caramel sauce &
honeycomb ice cream £9 (gluten free)

Vegan sundae: raspberry sorbet, vanilla & salted caramel
ice cream with vegan squirty cream & strawberry
or chocolate sauce £9 (gluten free)

Selection of ice creams £2.75 per scoop (all gluten free)
Vanilla, strawberry, triple chocolate, salted caramel,
honeycomb or raspberry sorbet

JACKET POTATOES

All served with salad all gluten free

Beef chilli con-carne with sour cream £11

Tuna mayonnaise & spring onion £10

Smoky bean chilli with vegan cheese £11 (vegan)

Mature cheddar & coleslaw £10

SANDWICHES

AVAILABLE 12 - 5PM

Available on locally baked white or brown bloomer bread
all served with triple cooked chips, salad garnish & coleslaw
(gluten free bread is available on request)

Prawn Marie Rose £12

Coronation chicken £11

IOW sausage, fried onion & stilton cheese £11 (hot)

Avocado, spinach & tomato £10

Mature cheddar & ham toastie £11

Fish goujons & tartare sauce £13 (hot)

Tuna mayonnaise £14

CHILDREN'S MENU

£9.5 (UNDER 12'S)

One IOW sausage, mash, peas & gravy (gluten free)

Battered chicken chunks with chips & peas or beans

Macaroni cheese with salad & garlic bread

Small battered fish, chips & peas (gluten free)

Small beef lasagne, salad & garlic bread

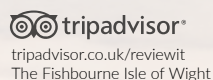
4oz Beefburger with triple cooked chips, peas or beans

*Parents are respectfully requested to ensure that
children are seated & supervised at all times*

CANINE MENU

Because they deserve a treat too!

Please ask about our range of
Canine Menu gourmet chews



Follow us



ALLERGY INFORMATION

Please make a member of staff aware of any allergens that you may suffer from prior to ordering. If you require any specific allergen information please ask to see our Allergen Folder. Some dishes can be changed subject to ingredients and timescales.

DOG FRIENDLY

Our bar area is dog friendly and we love to welcome well behaved dogs. Please keep them on their lead at all times and keep them away from our walkways. Please ensure all dogs are kept off the furniture and on the floor at all times.

AFTER DINNER DRINKS

Why not end your meal with an after dinner drink? We have a great range of liqueurs and wonderfully warming hot drinks with a little something special added! We also serve a full range of hot drinks, please see our drinks list for details.

VEGAN & VEGETARIAN

Please be aware that our vegan & vegetarian dishes are prepared in a kitchen that also handles animal products.

POLITENESS & RESPECT

We expect our staff to be treated with politeness and respect at all times. We operate a zero tolerance policy towards rude and aggressive customers. We reserve the right to refuse service at our discretion.



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