



THE
FISHBOURNE
INN
THE INN FOR ALL

MENU

www.thefishbourne.co.uk



STARTERS

Coldwater prawn cocktail, bloody Mary Rose sauce, bread & butter £11 (gluten free bread available)

Salt and pepper squid, seasoned blanch bait with garlic sweet chilli sauce £13

Blushed IOW tomato bruschetta, aged balsamic reduction £11 (vegan)

Scottish scallops, minted pea purée, black pudding crumb £14 (gluten free available)

Soft boiled smoked mackerel scotch egg with horseradish aioli £12

PUB CLASSICS

Classic beer battered Cornish Haddock, chunky chips, minted mushy peas with our homemade tartare sauce £19.5 (gluten free)

Homemade beef lasagne with garlic ciabatta, spring leaf salad £17

Locally made Old English sausages with creamed wholegrain mash, selection of Island vegetables, caramelised onion gravy £17 (gluten free)

Breaded Whitby scampi with chunky chips, our homemade tartare sauce, buttered peas £18

Hand raised shortcrust beef & local ale pie, creamed potatoes, proper gravy, new season vegetables £19

Homemade beef chilli with Mexican jewelled rice, nachos, chive sour cream £18 (gluten free)

Vegan three bean smoky chilli jewelled rice, nachos, chive sour coconut cream £18 (gluten free)

Hand carved honey roast ham, eggs, chunky chips £17 (gluten free)

PIZZAS

Classic margarita £15 (vegetarian)

Spicy chicken, mixed peppers & sriracha £18

Pepperoni, pulled pork & ham £17

Caramelized onion, bell pepper & goats' cheese £17 (vegetarian)

MAIN COURSES

Seabass fillet, Island smoked garlic beurre blanc, herbed new potatoes, early spring greens £24 (gluten free)

Cajun marinated Loch Duart salmon, couscous and creamed feta salad £21

Fishbourne's fish pie - smoked haddock, salmon, flaked cod topped with gratinated mashed potato served with warmed bread & spring leaf salad £19

Butter poached chicken & bacon Caesar, soft boiled egg, white anchovies, shaved grana Padano £19

Vegan moussaka served with spring leaf salad £17 (gluten free/vegan/vegetarian)

FROM THE GRILL

Southern fried chicken breast burger topped with slaw & BBQ sauce in a brioche bun with chunky chips & spring leaf salad £19 (gluten free bun available)

10oz gammon steak with pineapple or fried egg with chunky chips & peas £20 (gluten free)

10oz rump steak with chunky chips, grilled beef tomato, onion rings, 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 chunky chips & spring leaf salad £18 (gluten free bun available)

SUNDAY ROASTS

all gluten free

Slow cooked medium rare Island beef £22

Pork loin with crackling, sage & onion stuffing £20

Vegan wellington roast with roasted onion gravy £18

Fancy a side?

Roasted cauliflower smoked garlic béchamel £5 (gluten free)

Chipolatas wrapped in dry cure bacon £4

Extra roast 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

Bottomless gravy, all you have to do is ask

SMALL SIZE SPECIALS - ALL £12.5

(available 12 - 4pm)

Two locally made Old English sausage, mash, peas & onion gravy (gluten free)

Small hand carved honey roast ham, egg and chunky chips (gluten free)

Butter poached chicken & bacon Caesar salad

Small classic beer battered Cornish Haddock, chunky chips, minted mushy peas with our homemade tartare sauce (gluten free)

Small Homemade beef lasagne with garlic ciabatta, spring leaf salad

Macaroni cheese, spring leaf salad & garlic bread (vegan)

BRUNCH

Served from 11am - 12noon Monday - Saturday

Full English - one locally made Old English sausage, two slices of cured bacon, baked beans, grilled tomato, sautéed mushrooms, hash brown, fried bread & two fried eggs £11.75 (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

Chocolate profiteroles £9

Apple & blackberry pie with vanilla ice cream £9

Passionfruit cheesecake £9

Belgian waffles with fresh strawberries, vanilla ice cream & strawberry sauce £9 (vegan)

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

Banoffee pie £9

Selection of Ice creams £2.85 per scoop (all gluten free)

Vanilla (vegan), triple chocolate, salted caramel (vegan) strawberry, honeycomb or raspberry sorbet (vegan)

JACKET POTATOES

All served with spring leaf salad all gluten free

Beef chilli con-carne with sour cream £10.5

Smokey bean chilli with vegan cheese £10.5
(vegan/vegetarian)

Mature cheddar & coleslaw £9.5
(vegetarian)

BBQ pulled pork £10.5

SANDWICHES

AVAILABLE 12 - 5PM

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

Prawn Marie Rose £12

Coronation chicken £11

Locally made Old English sausages fried onion
& stilton cheese £11 (hot)

Avocado, spinach & tomato £10

Battered fish goujon's & tartare sauce £12 (hot)

Mature cheddar & honey roast ham ploughman's £17

CHILDREN'S MENU

£10 (UNDER 12'S)



One Locally made Old English sausage, mash, peas & gravy
(gluten free)

Battered chicken pieces with chunky chips & peas or beans

Macaroni cheese with spring leaf salad
& garlic bread (vegetarian)

Small classic beer battered Cornish Haddock,
chunky chips & peas (gluten free)

Small beef lasagne, spring leaf salad & garlic bread

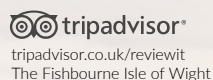
4oz beefburger with chunky chips & peas, add cheese £1.50
(gluten free bun available)

*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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