THE THREE FISHES

Choice Menu

SEASONAL DISHES FROM OUR KITCHEN, ORGANIC GARDEN & COALS

RAW BAR

Louët-Feisser Oysters, ½ Dozen £28.50
Shallot house dressing, sourdough bread, whey butter

Jamón Ibérico de Bellota £28
Approx. 100g, tomatoes, organic sourdough

HOUSE BREADS

House Breads £6.50
Nigel's Lancashire cheese roll, sourdough, wholegrain, whey butter, black pea hummus and parsley pesto

STARTERS

Organic Squash Chowder (PB) £15
Chilli, spring onions, sweetcorn

Heritage Tartare of Beef £17
Smoked cauliflower purée, pesto, capers and gherkins, sourdough toast

Tempura Scallops and King Prawns £24
Jalapeño tartar, lemon, parsley oil

Anchovy Toast £17
Organic courgette, tomatoes, red pepper salad

Organic Glenarm Treacle Salmon £22
Avocado, pickled ginger, micro coriander, chillies

Organic Garden Beet Tartar (PB) £13
Purée, BBQ, parsley pesto, purslane

MAINS

Venison Cottage Pie £26
Crispy potato skins, pickled red cabbage

Beef Short Rib £34
Scorched garden leeks, smoked mash, jowl

Calves' Liver £32
Smoked bacon, mash, roast shallots, herb jus

Market Fish *Market Price*
Simply grilled or pan-fried, herb butter, tempura spring onions, local new potatoes, hollandaise sauce

Wild Bass £34
Carrot purée, baby leek, coriander

Celeriac & Shiitake Mushroom Lasagne (PB) £25
Hispi cabbage, mushroom cappuccino

COOKING OVER COALS

Clonard Grass Fed Beef – aged for 6 weeks

Chateaubriand, for Two £92
Fillet Steak £45
Chump of Lonk Lamb £38
Pork Chop £25

Add a sauce to your dish for £7.50 — Béarnaise sauce, garlic butter, peppercorn sauce, red wine jus, chimichurri

SIDES

Creamed Organic Garden Chard £6
Organic Hispi Cabbage £6
Organic Green Beans £6
Triple Cooked Chips £7
Smoked Purée Potatoes £7
Buttered Charlotte Potatoes £7

PB - PLANT BASED · PBA - PLANT BASED AVAILABLE

A £2 cover charge per head will be added to your bill.

A discretionary 10% service charge will be added to your bill, all of which goes to our amazing staff.

As we only use the freshest seasonal ingredients, menus are subject to change. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free. Game may contain shot and fish may contain bones. If you have any food allergies or an intolerance query, please speak to a member of the team who will be happy to help.