THE THREE FISHES

Farm to Fork Menu

SEASONAL DISHES FROM OUR KITCHEN, ORGANIC GARDEN & COALS

Nigel's Lancashire Cheese Roll
Whey butter, black pea hummus, parsley pesto

Organic Garden Beet Tartar (PB)
Purée & BBQ beets, grated horseradish, purslane
2024 Fleurie Vieilles Vignes, Réserve de Colonat, Beaujolais, France (chilled)

Organic Squash Chowder (PB)
Chilli, spring onions, sweetcorn
2025 Assyrtiko, Jim Barry, Clare Valley, Australia

Cured Chalk Stream Trout
Treacle cured, avocado, pickled ginger, micro coriander, oil

or

Black Olive Tapenade Toast (PB)
Organic courgette, tomatoes, red pepper salad

2025 Gavi di Gavi, Fossili, San Silvestro, Piedmont, Italy

8 course menu only

Red Leg Partridge
Breast, leg fritter, pumpkin, pickled cabbage, damson gel, thyme jus

or

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

2022 Santenay Clos des Champs Carafe, Antoine Olivier, Burgundy, France

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SIDES

£6
Creamed Organic Garden Chard
Organic Hispi Cabbage
Organic Green Beans

£7
Triple Cooked Chips
Smoked Purée Potatoes
Buttered Charlotte Potatoes

Garstang Blue & Truffled Honey
Bread, biscuits, whey butter

or

Roast Tarleton Cauliflower & Truffled Agave (PB)
Bread, butter

2025 Pantelleria Passito Liquoroso, Pellegrino, Pantelleria, Italy

6 & 8 course menu only

Red Williams Pear
Dark chocolate mousse, chocolate shard
Rivesaltes Tuilé, Dom Brial, Roussillon, France

8 course menu only

Crab Apple & Rosewater Soufflé
Praline ice cream, apple wafer

or

Crab Apple & Rosewater Soufflé (PB)
Red apple sorbet, apple wafer

2019 De Bortoli 'Noble One' Botrytis Semillon, Riverina, Australia

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Eccles Cake

Wednesday – Thursday	5 courses £55 • 6 courses £70 • 8 courses £100
Friday – Saturday	5 courses £65 • 6 courses £80 • 8 courses £110
Wine Flight	4 courses £60 • 5 courses £70 • 7 courses £90

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.