



The Fish

# Feasting on The Deck





## Feasting on the Deck

Given our Head Chef, Richard Thorpe, has a near-obsessive passion for cooking outdoors, it seemed unfair to keep him and his team cooped up in the kitchen, so we've built a feasting deck, with sides that open up to reveal breath-taking views, where groups of guests from 10 people up to 20 can enjoy a three-course BBQ feast all year round.



## Feeling Boozy?!

**BUCKETS OF BEER £55**

Fish Pilsner, Fish IPA

**BOTTLES OF PROSECCO – FROM £39.95**

### Booze Stations

**PIMM'S £100**

Pimm's & Fever-Tree Lemonade

**APEROL £135**

Aperol, Prosecco & Fever-Tree Soda

**SPICED PUNCH £150**

Four Square Spiced Rum, Grenadine, Pineapple Juice, Fever-Tree Gingerale

**BLOOD ORANGE SPRITZ £200**

Sapling Climate Positive Gin, Blood Orange, Prosecco, Soda

### Feeling fresh?!

**FRESH AS A DAISY £50  
(NON ALCOHOLIC)**





New London Light Midnight Sun, Elderflower, Lime, Saicho Jasmine Tea
















# Feasting on The Deck

£55 per person (Kcal 1971)






## TO START

Smoky Baba ganoush  
Roasted red pepper hummus   
Whipped feta & chilli   
Smashed pea & herb dip  
Warm flatbreads  

## WHEN IT'S READY

Oakwood smoked beef blade, chimichurri  
BBQ prawn lollipops      
Tandoori chicken thighs, mint yoghurt    
Potato & herb salad   
Little gem wedge salad, Caesar dressing, bacon, parmesan       
Heritage tomatoes, basil, olive oil 

## TO FINISH

Deck cookie dough selection      
Lemon posset, mixed berry compote 



Celery



Crustaceans



Egg



Fish



Gluten



Milk



Mollusc



Mustard



Nuts



Sesame



Soy







Sulphur Dioxide

0














# Veggie Menu

£55 per person (Kcal 1424)







## TO START

Smoky Baba ganoush  
Roasted red pepper hummus   
Whipped feta & chilli   
Smashed pea & herb dip  
Warm flatbreads  

## WHEN IT'S READY

Oakwood smoked field mushrooms, chimichurri  
BBQ macaroni cheese      
Tandoori plant based koftas, mint yoghurt      
Potato & herb salad   
Little gem wedge salad, Caesar dressing, vegan bacon, vegetarian parmesan     
Heritage tomatoes, basil, olive oil 

## TO FINISH

Deck cookie dough selection       
Lemon posset, mixed berry compote 



Celery



Crustaceans



Egg



Fish



Gluten



Milk



Mollusc



Mustard



Nuts



Sesame



Soy



Sulphur Dioxide

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