Lounge Menu



A Fish walked into a bar...

Before they knew it, they were battered.





Snacks

Nocellara olives	£4
Smoked almonds	£4
Mini sausages, honey mustard	£6
Cheesy macaroni bites, rosemary salt	£6
Crispy chicken tenders (3), Ranch dressing or Bloody Mary ketchup	£8
Crispy vegan tenders (3), BBQ sauce	£8
Smoked BBQ ribs, crispy onions	£11

Salads

Bitter leaves, pear, salted walnuts, blue cheese and crème fraîche dressing	£12
Beetroot and burrata salad, cauliflower, cumin, spice pumpkin seeds	£12
Caesar salad, streaky bacon, lettuce, anchovies, Caesar dressing, Parmesan (Add chicken £5)	£12
Shrimp salad, avocado, iced gem lettuce, baby spinach, fennel, citrus dressing	£16



Some of our dishes contain allergens, as well as calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.



Hotdogs & Burgers

Pork sausage, caramelised onions, Bloody Mary ketchup, Frenchie's mustard	£14
Pork sausage, teriyaki pulled pork, sesame mayo, sriracha, spring onions, coriander	£14
Vegetarian curried patty, onion bhaji, mango chutney, raita, red cabbage	£14
Buttermilk fried chicken thighs, smoked streaky bacon, lettuce, tomato, double mayonnaise chipotle and smoked garlic	£15
Beef patty, Swiss & American cheese, pickled gherkin, tomato ketchup, Frenchie's mustard	£15
Beef patty, treacle cured beef blade, smoked Applewood cheese, caramelised onions, pickled gherkin, garlic mayonnaise	£16
All our burgers can be served Naked.	

Regular fries
Fries, rosemary sea salt
Chipotle sweet potato fries, smoked garlic mayonnaise
Mexican loaded fries, Jalapeño, smoked chipotle mayo

Soft Serve Ice Cream

Our own vanilla soft serve ice cream. Pick your topping:

£9

£5

£5

£6

Banoffee - Banana, dulce de leche, shortbread

Spiced apple crumble - Apple compôte, spiced crumb, custard

Lemon curd - Crushed meringue, ginger biscuit

Chocolate brownie - Fudge, chocolate sauce

Cocktails

£14

Broadway Frost

Havana spiced rum, Kings Ginger, Winter syrup, lime juice, Hawkstone IPA

Blackberry Vale

Bombay Sapphire, Creme de Mure, Orgeat syrup, lemon juice, Fever-Tree elderflower tonic

Citrus Bloom

Cotswold Dry Gin, Cointreau, Aquafaba, sugar syrup, lemon juice, orange bitters

Cotswold Spice

Havana rum, cinnamon syrup, apple juice, lime juice, Fever-Tree ginger beer

Cherry Tide

Makers Mark, Noilly Prat, Cocchi Sweet Vermouth, Cherry Herring

Berry Blush

Pinkster Gin, Prosecco, sugar syrup, lemon juice, Fever-Tree soda

After Dinner

£14

Dutch Espresso

Dutch Barn vodka, Mozart white chocolate, Pedro Ximenez, espresso

Pumpkin Cream

Dutch Barn vodka, Kahlua, pumkin spice syrup, double cream

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SPARKLING & CHAMPAGNE	125ml	Bottle
Prosecco Rosé Le Colture Millesimato 2023, Treviso, Italy	£9	£44
Prosecco Sylvoz Le Colture Brut NV, Treviso, Italy	£9	£44
Cotswold English Sparkling Wine	£13	£70
Gusbourne English Sparkling Rosé Wine	£16	£93
Delamotte Brut NV, Champagne, France	£19	£100
Delamotte Blanc de Blancs NV, Champagne, France		£120
Bollinger Special Cuvee Brut NV, Champagne, France		£125
Laurent-Perrier Cuvée Rosé Brut NV, Champagne, France		£150
	N	/lagnum
Delamotte Brut NV, Champagne, France		£180

WINES BY THE GLASS & CARAFE	175ml	500ml
White		
Petit Ballon Blanc (Colombard/Ugni) 2023, Cotes de Gascogne, France	£8	£22
Homer Sauvignon Blanc 2023, Marlborough, New Zealand	£12	£36
La Tunella Pinot Grigio 2024, Colli Orientali del Fruilli, Italy	£13.5	£39
Macon-Solutre Pouilly Maison Auvigue 2023, Burgundy, France	£15	£43
Rosé		
Petit Ballon Rosé 2023, Cote de Gascogne, France	£8	£22
Source Gabriel Rosé 2023, Cotes de Provence, France	£12.5	£35
Red		
Petit Ballon Rouge (Grenache/Syrah) Jean d'Alibert 2022, Languedoc, France	£8	£22
Bainskloof Merlot 2023, Breede River, South Africa	£11	£31
Flor de Cardon Malbec Estancia Los Cardones, Salta, Argentina	£13	£38
Eradus Pinot Noir 2023, Marlborough, New Zealand	£15	£42

DRAUGHT	½ Pint	Pint
Hawkstone Cider 5%	£4	£8
Hawkstone IPA 4.8%	£4	£8
Hawkstone Session 4.0%	£4	£8
Guinness 4.2%	£4	£8
POTTI ED/CANNED DEEDC		770 1
BOTTLED/CANNED BEERS		330ml
Corona 4.5%		£5.5
Free Damm 0%		£5.5
Lucky Saint 0.5%		£5.5
Lucky Saint Hazy IPA 0.5%		£5.5
Peroni Nastro Azzuro 5.1%		£5.5
Guiness 0%		£6
Peroni Nastro Azzuro Gluten Free 5.1%		£6.5
Blue moon Belgium White 5.4%		£7
BOTTLED/CANNED CIDERS		330ml
Gravity Theory 4.5%		£6.5
Kicking Goat Medium Dry 4.8%		£7
Napton Cidery Duchess Blackcurrant 3.4%		£8.25
Sheppys Elderflower Cider 4%		£8.5
SOFT DRINKS		
Eager Juices - Apple / Cranberry / Orange / Pineapple Tomato / Pink Grapefruit		£3.5
Fever Tree Mixers - Tonic / Slimline Tonic / Mediterranean Toni Elderflower Tonic / Lemonade / Ginger Ale Ginger Beer / Soda Water	С	£3.5
Coke / Diet Coke / Coke Zero		£3.5
Belvoir Elderflower Pressé		£4

GINS	25ml
Ellers Farm Y Gin	£7.5
Hendrick's	£8
Roku	£8
Adnams Copper House Pink Gin £8.5	£8.5
Bombay Sapphire Premier Cru	£8.5
Botanist Dry Gin	£8.5
Cotswolds Gin	£8.5
Gin Mare	£8.5
Tanqueray No .10	£8.5
Chase Pink Grapefruit & Pomelo	£9
Chase Rhubarb & Bramley Apple	£9
Haymans Sloe Gin	£9
Malfy Blood Orange	£9
Monkey 47	£10.5

Each gin is served with a Fever Tree tonic of your choice, included in the price.

VODKA	25ml
Dutch Barn Vodka	£4.5
Black Cow	£5.5
Tito's	£5.5
Belvedere	£6
Grey Goose	£6.5

RUM	25ml
Four Square Spiced	£5
Koko Kanu Coconut Rum	£5
Ron Cristobal Blanco	£5
Ron Cristobal Oro	£5.5
Companero Elixir Extra	£6
Diplomatico Reserva Exclusiva	£6.5
Mount Gay XO	£9

WHISKY, WHISKEY, WHISKY

SCOTCH		25ml
Monkey Shoulder	Blended	£4.5
Glengoyne 12yr	Highland . , ,	£6.5
Auchentoshan Triple Wood	Lowland	£7.5
Bowmore 15yr	Islay	£8
Bruichladdich Port Charlotte	Islay	£8
Chivas Regal 18yr	Speyside	£11.5
Macallan 12yr Sherry Oak	Speyside	£12
Oban 14yr	Highland	£13
AMERICAN		
Maker's Mark		£4.5
Jack Daniel's Gentleman Jack		£5
Rittenhouse Rye		£6
Knob Creek		£6.5
IRISH		
Jameson		£4.5
Bushmills 10yr Single Malt		£5.5
REST OF THE WORLD		
Cotswolds Single Malt		£6.5
Nikka from The Barrel		£8
Yamazaki 12yr		£18.5
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COGNAC & BRANDY	25ml
Clos Martin Armagnac	£5.5
Courvoisier VSOP	£6
Pisco El Gobernador	£6
Remy Martin 1738	£9
Courvoisier XO	£19
TEQUILA & MEZCAL	25ml
El Jimador Anejo	£4.5
El Jimador Blanco	£4.5
Cazcabel Honey	£6.5
Espalon Reposado	£7
Madre Mezcal Ensamble	£8
Fortaleza Blanco	£9
DIGESTIFS	50ml
Cotswolds Crème Liqueur	£7.5
Saliza Amaretto	£7.5
HOT DRINKS	
Latte	£4.95
Cappuccino	£4.95
Flat White	£4.95
Americano	£4.95
Espresso	£4.95
Macchiato	£4.95
Mocha	£4.95
Hot Chocolate	£4.95
Tea (English Breakfast, Earl Grey, Green, Lemon & Ginger,	£4.95
Chill Out Mint, Camomile, Rooibos, Decaffeinated)	
Add any spirit of your choice	£3.05



Feasting on the Deck

Enjoy the beauty of the outdoors with our unique dining experience on our Feasting Deck – open to breathtaking views – where groups of 10 to 20 can indulge in a seasonal three-course BBQ feast.

To book, drop our team a line on 01386 858000 or an email to events@thefishhotel.co.uk

TO START

Baked Camembert, rosemary, garlic
Harissa hummus
White bean dip, zhug
Smoky Baba ghanoush
Warm flatbreads

WHEN IT'S READY

BBQ pork ribs, crispy onions
Buffalo-glazed chicken thighs, sour cream, chives
Lamb cutlets, salsa verde
Tandoori salmon shank, coriander
Gem lettuce wedge, Caesar dressing, bacon, Parmesan
Charred broccoli, tahini, chilli
Potato and herb salad

TO FINISH

Deck cookie dough selection
BBQ pineapple, coconut yoghurt, mint, lime

£55 per person

Just pop to speak to one of our team or scan this QR code to find out more...



