



THE  
WAGGON  
& HORSES

MILLHOUSES | SHEFFIELD

19<sup>TH</sup> - 25<sup>TH</sup>  
JULY

# SUSTAINABLE FISH WEEK MENU

## BAR SNACK

**PICKLED HANDPICKED SCOTTISH WELKS** ..... 4.00  
in shallot vinegar

## STARTERS

**DORSET PALOURDE CLAM CHOWDER** ..... 6.00  
Fresh clams from the British Channel cooked with smoked bacon,  
Boston new potatoes, Fenland leeks, Somerset cider and cream

**LINE-CAUGHT BRITISH MACKEREL** ..... 5.00  
Soused in cider vinegar, torched and served with a hedgerow salad  
and a wedge of crusty bread

## MAINS

**CLASSIC "SCAMPI" IN A BASKET** ..... 12.00  
Breaded British rock huss goujons with hand cut chips, house salad and tartar  
sauce garnished with cress and a slice of cucumber, just like it used to be

**DAY BOAT FLAT FISH** .....  
Whole flatfish cooked on the bone with brown shrimp butter, parsley potatoes  
and tenderstem broccoli (*variety and price will change depending on daily markets*)

---

THE  
**WAGGON  
& HORSES**

---

MILLHOUSES | SHEFFIELD

If you have a question, food allergy or intolerance, please let us know before placing your order. Full allergen information is available upon request. Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Fish and poultry products may contain small bones.

V Vegetarian, VO Vegetarian Option Available, VG Vegan, VGO Vegan Option Available