

LIGHT BITES £4 each

Norcellara olives VG / GF

Pork crackling, cider apple sauce GF

Mini breads, cheese twists, oil & hummus V

SMALL PLATES £6 each or 3 for £15

Meatballs in a roast tomato & basil sauce GF

Chicken liver & bacon pate, toasted sweet corn bread

Black pudding & pork scotch egg, carrot sambal

Homemade pork pie & piccalilli

Huevos rotos – Iberico ham, roast potato, tomato, caramelised onion, fried egg with rooibos & honeycomb dressing GF

Salt & pepper squid, garlic lemon mayo

Smoked salmon, tomato & ricotta bruschetta

Crab on toast, pickled fennel salad

Redbush & honey marinated mackerel, pickled cucumber GF

Welsh rarebit on toast

Roast mushroom & Wyfe of Bath V / GF

Baked courgettes with almond, thyme & sundried tomato VG / GF

Spiced butterbean, coriander & lime scotch egg, hummus V

Artichoke, spinach & house smoked cheddar risotto croquettes V

Grilled chicory, garlic, butterbean, sundried tomato, sautéed chard & salsa verde VG / GF

Box baked Camembert to share with beetroot chutney & cranberry jam
£4 surcharge



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MAINS

Beef burger £13

Tomato, lettuce, caramelised onion, pickles, French's American mustard, remoulade, skinny fries

Portobello mushroom burger V £11

Tomato, lettuce, caramelised onion, pickles, French's American mustard, remoulade, skinny fries

Add grilled halloumi / Bath blue / Kelston cheddar / bacon / beetroot chutney £1

¼ or ½ House smoked chicken GF £10/£15

Basted with a choice of lemon & herb or BBQ sauce

Served with sweet yellow rice, creamed corn, carrot sambal & salad

House smoked sticky ribs GF £18

Served with sweet potato fries, remoulade, BBQ sauce & salad

Twice cooked pork belly GF £15

Bubble & squeak, root veg, cavolo nero, watercress hollandaise

Cow pie £14

Root veg, suet & thyme pastry, herb crème fraiche

Marinated fillet steak GF £25

Portobello mushroom, sherry cream sauce, triple cooked chips, greens & cherry tomatoes

Lamb chops GF £17

Sautéed smoked cabbage, roast new potatoes, tomato & caramelised onion, apricot chutney

Cider battered fish & triple cooked chips £12

Minted mushy peas, house tartare sauce

Pan roast hake GF £14

Root veg, cavolo nero, roast tomato sauce

Crab fish cakes £12

Battered lemon pepper onion, pickled fennel slaw & chimichurri

Cornish mussels £12

Steamed in garlic, white wine & tomato sauce, served with fries

Salt baked beetroot & caramelised onion tart VG £11

Roast tomato & basil sauce, root veg & greens

Buddha bowl VG / GF £11

Spiced butter beans, roasted sweet potato, broccoli, radish, charred shallots, kohlrabi, carrot, pumpkin & sunflower seeds – choice of dressing

SIDES

Triple cooked chips // skinny fries // Roasted root veg // salad with a choice of dressing £3 each

Truffled Parmesan fries // sweet potato fries £4 each