THE INN AT FRESHFORD

Light bites
£4 each

Pork crackling & spiced apple sauce GF

Cheddar & spring onion Irish soda bread, truffled butter V

Norcallera olives VG / GF

Cheese twists & hummus V

Small plates
£7 each or three for £17

Cornish crab on toasted sourdough, pickled sprouts & sardine ketchup

Panko breaded fish fingers, tartare sauce & potato crisps

Roasted cauliflower & smoked Dorset red croquettes, caramelised onion puree V

Geo Coburns haggis, neeps & tatties, whisky sauce

Sumac roasted butternut squash, baba ganoush, sprouts, capers, dukkha VG / GF

Potato cake filled with mushrooms, onion, kale & cashew butter

Homemade pork sausage roll, piccalilli

Hot smoked salmon, horseradish & pickled beetroot, rye crackers GF

Corned beef fritter, homemade brown sauce

Homemade flatbread, pulled pork, rojo salsa, guacamole

Roasted gem squash stuffed with quinoa, button mushrooms, sultanas, walnuts & tahini VG / GF/ N

Chestnut, spinach & mushroom sausage roll, piccalilli V / N

Whipped burrata, preserved lemon, buckwheat, pickled cucumber, chilli V / GF

Our food is freshly prepared to order, please bear with us during busy times.
Please inform a team member of any allergies or intolerances prior to ordering

V – vegetarian / VG – vegan / GF – gluten free / N – contains nuts

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Mains

Pulled beef brisket burger, tomato, lettuce, red onion, smoked Dorset red rarebit sauce, fries £14

Mushroom & garlic butter chicken Kiev, winter slaw, watercress & fries £15

Slow roasted pork belly, mustard mash, braised red cabbage, apple sauce & gravy GF £16

8oz rib-eye steak, hollandaise sauce, Portobello mushroom, crispy shallots, triple cooked chips GF £23

Roasted rump of lamb, new potatoes, heritage carrots, roasted celeriac, kale & gravy GF £16

Venison & root veg pie, buttery mash, roasted carrots & kale £13

Slow cooked beef short rib, celeriac purée, dauphinoise potato, roasted seaweed, gravy GF £19

Spiced polenta & chickpea burger, tomato, lettuce, red onion, pickles, mustard, winter slaw, fries V £11

Cider battered fish & chips, minted mushy peas, house tartare sauce GF £13

Pan fried hake, butternut squash caponata, purple sprouting broccoli, pickled chilli & shallots GF £15

Smoked haddock fish cake, buttered kale, mussel chowder £14

Roasted celeriac, truffle & Old Winchester arancini, smoked tomato sauce, salsa verde, celeriac crisps V £13

Chestnut, sprouts, celeriac & puy lentil pie, puff pastry lid with roasted carrots & kale VG / N £13

Turmeric roasted cauliflower salad, edamame beans, peas, cashews, lentils & teriyaki dressing VG / GF / N £12

Sides £3.5

Skinny fries VG / GF

Triple cooked chips VG / GF

Roasted root veg V / GF

Green salad VG / GF

Dauphinoise potatoes V

Winter slaw, salt ‘n’ vinegar seeds, pickled chilli V

Desserts £7

Mint choc chip Arctic roll, chocolate sauce V

Cinnamon apple crumble, bird’s custard V / GF

Lemon drizzle cake, poached pear & coulis VG

Sticky fig pudding, salted toffee sauce, vanilla ice cream V

Bath cheeseboard for two – local cheeses, quince jelly, chutney, crackers, walnuts, frozen grapes N £12

Ice cream or sorbet £1.5 per scoop

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