

THE INN FRESHFORD

Light bites £4 each

Pork crackling & spiced apple sauce GF

Norcallera olives VG / GF

Cheddar & spring onion Irish soda bread, truffled butter V

Cheese twists & hummus V

Small plates £7 each or three for £17

Cornish crab on toasted sourdough, pickled sprouts & sardine ketchup

Pickled wild mushrooms, butterbeans, capers, sage crisps & mustard dressing VG / GF

Panko breaded fish fingers, tartare sauce & potato crisps

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

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

Corned beef fritter, homemade brown sauce

Geo Coburns haggis, neeps & tatties, whisky sauce

Homemade flatbread, pulled pork, rojo salsa, guacamole

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

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

Homemade pork sausage roll, piccalilli

Daily soup, toasted bloomer V

Garlic & rosemary baked Camembert, truffled honey & sourdough toast V / GF sup. £2

*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

Beef 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, suet & thyme pastry with buttery mash, roasted carrots & kale £13

Slow braised beef brisket, celeriac purée, dauphinoise potato, buttered kale, 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

Fish & seafood massaman stew with monkfish, prawns & crispy calamari, basmati rice & grilled baby gem GF £16

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

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