

THE INN FRESHFORD

Light bites
£4 each

Pork crackling & spiced apple sauce GF

Nocellara olives VG / GF

Cheddar & spring onion Irish soda bread, truffled butter V

Cheese twists & hummus V

Starters

Cornish crab on toasted sourdough, pickled sprouts & sardine ketchup £9

Geo Coburns haggis, neeps & tatties, whisky sauce £7

Sumac roasted butternut squash, baba ganoush, sprouts, capers, dukkha VG/GF £7

Corned beef fritter, homemade brown sauce £7

Panko breaded fish fingers, tartare sauce & potato crisps GF £7

Daily soup, pumpkin sourdough V £7

Mains

Topside of beef, Yorkshire pudding, celeriac & thyme puree, roast potatoes, veg, gravy & gratin £14

Beef burger, tomato, lettuce, red onion, smoked Dorset red rarebit sauce, fries £14

Roast leg of lamb, Yorkshire pudding, butternut & sorrel puree, roast potatoes, veg, gratin, gravy & salsa verde £15

Venison & root veg pie, shortcrust pastry lid with roast potatoes, roasted carrots & kale £13

Roast breast of chicken, Yorkshire pudding, celeriac & thyme puree, roast potatoes, veg, gratin, gravy £14

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

Caramelised onion, chickpea & mushroom nut roast, Yorkshire pudding, butternut & sorrel puree, veg, roast potatoes, gratin & gravy V £12

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

Smoked haddock fishcake, buttered kale, mussel chowder £14

Sides £3.5

Triple cooked chips

Skinny fries

Roasted root veg

House salad

Winter slaw, salt 'n' vinegar seeds, pickled chilli V / GF

Desserts £7

Baked raspberry & vanilla cheesecake, raspberry compote, honeycomb.

Bourbon pecan tart, vanilla ice cream.

Vegan lemon drizzle cake, poached rhubarb.

Chocolate nemesis cake, chocolate sauce, clotted cream.