

# 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

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

Panko breaded fish fingers, tartare sauce & potato crisps

Corned beef fritter, homemade brown sauce

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

Homemade flatbread, pulled pork, rojo salsa, guacamole

Geo Coburns haggis, neeps & tatties, whisky sauce

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

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

Daily soup, pumpkin sourdough V

Homemade pork sausage roll, piccalilli

Garlic & rosemary baked Camembert, truffled honey & sourdough toast V 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, shortcrust pastry lid with buttery mash, roasted carrots & kale £15

Slow braised beef brisket, celeriac purée, dauphinoise potato, buttered kale, gravy GF £16

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

Black bean and vegetable 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 fishcake, buttered kale, mussel chowder £14

Heritage beetroot & coconut curry with spiced quinoa VG / GF £11

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

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.

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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