

THE INN FRESHFORD

Sample Sunday Menu

Light bites
£4 each

Pork crackling & spiced apple sauce GF

Norcellara olives VG / GF

Homemade mini breads, infused butter

Starters

Cherry vine tomato & mozzarella salad, basil oil £7

Homemade sausage roll, brown sauce £7

Dressed Cornish crab & lime mayo on toasted sour dough £9

Whiskey & molasses cured cold smoked salmon, orange, fennel & chilli salad GF £7

Panko breaded fish fingers, tartare sauce & vegetable 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

Buddah bowl – roasted cauliflower, carrots, pickled red cabbage, split pea & quinoa, spiced tahini dressing VG/ N £12

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

Spicy Lentil burger, tomato, lettuce & red onion jam, served with red cabbage slaw & skinny fries V £11

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

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

Sides £3.5

Desserts £7

Triple cooked chips

Malted chocolate cheesecake, cookie base, salted honeycomb, chocolate sauce

Skinny fries

Strawberry shortcake ice-cream sandwich, shortbread biscuit, vanilla ice-cream, strawberry coulis, fresh strawberries V

Roasted root veg

Orange & rose polenta cake, polenta sponge, orange syrup, pistachio crumb, orange sorbet, rose petals V / GF / N

House salad

Lemon meringue parfait, meringue shards, lemon curd, graham cracker crumb V

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

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