

# THE INN FRESHFORD

## Light bites £4 each

Pork crackling & cider apple sauce GF

Homemade mini breads, infused butter V

Sweet & salty seaweed popcorn VG / GF

Norcellara olives VG / GF

Goats cheese & slow roast tomato twists,  
tomato hummus V

## Small plates £7 each or three for £17

Dressed Cornish crab & lime mayo on  
toasted sourdough

Panko breaded fish fingers, tartare  
sauce & vegetable crisps

Smoked Applewood cheese croquettes,  
rhubarb & beetroot ketchup V

Homemade sausage roll, brown sauce

Cherry vine tomato & mozzarella salad,  
basil oil V / GF

Minted lamb chipolatas, mint yoghurt &  
spiced tomato relish

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

Chicken liver parfait, red onion jam on  
toasted sourdough

Artichoke fritters, dill mayo VG / GF

Cauliflower & kimchi pancake, cucumber,  
mint, pea shoots & nigella seeds VG / GF

*Our food is freshly prepared to order, so 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 Applewood & sweet mustard sauce served with red cabbage slaw & skinny fries £14

Spatchcock quail, shaved kohlrabi, pomegranate & crème fraiche GF £16

Confit & roasted pork belly, colcannon, baked apple, cider sauce GF £16

Butter poached rump steak, roast cherry vine tomatoes, bone marrow sauce, triple cooked chips GF £23

Spring lamb rump, orange glazed carrots, roasted garlic mash, sundried tomato salsa GF £18

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

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

Roasted salmon, red cabbage slaw, pine nuts & kefir GF / N £14

Cornish mussels cooked in cider & leeks, served with skinny fries GF £13

Portobello mushroom Kiev, garlic béchamel sauce, sprouting broccoli & kale VG / N £12

Buddha bowl – roasted cauliflower, carrots, pickled red cabbage, split pea & quinoa, spiced tahini dressing VG / GF £11

## Desserts £7

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

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

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

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