

Light Bites - £4 each

Norcellara olives VG / GF

Pork crackling & cider apple sauce GF

Homemade mini breads, infused butter V

Sea salt & rosemary bread sticks, heritage carrot hummus V

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Small plates - £7 each or 3 for £17

Heritage carrot hummus, pumpkin seed dukkah, rye crackers VG / N

Gazpacho, flavoured oil, marinated feta, seeds V / GF

Harissa roasted tomatoes, sumac heritage carrots, tahini dressing VG / GF

Homemade sausage roll, date ketchup

Haddock Kedgeree croquette, curried raisin ketchup

Crab & lime mayo on toasted sourdough

British charcuterie plate, pickled cucumber, chutney

Chickpea & polenta fries, homemade kimchi ketchup V / GF

Chilled asparagus, crispy soft boiled egg, angry sauce V

Paxo crispy chicken wings, burnt apple puree, kimchi

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Mains

Fresh mussels cooked in cider & leeks served with fries GF £14

Homemade beef burger, Kelston cheddar, bacon jam, tomato, lettuce, mayo, skinny fries £14

Dirty bean & lentil burger, cucumber kimchi, tomato, lettuce, sweet potato fries V £12

Confit pork belly, za'atar carrots, crispy Bath chap, romesco sauce N £17

Cider battered or grilled fish & chips, crushed peas, house tartare sauce, charred lemon GF £13

Buddha bowl – roasted cauliflower, heritage carrots, pickled red cabbage, split pea & quinoa, spiced tahini dressing VG £12

Butchers bowl – BBQ & slow cooked meats, bone broth, steamed rice, egg, fermented vegetables £16

Grilled mackerel fillets, green beans, olives, Isle of Wight tomatoes, salsa verde GF £14

Butchers block – chefs cut of the moment, harissa tomatoes, triple cooked chips, salsa GF £23

BBQ miso chicken breast, papaya salad, Bourbon pickled jalepeños GF £16

Warm salad of artichoke, fennel & kohlrabi, minted pea puree & pine nuts VG / GF / N £12

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Sides - £3.5 each

Skinny fries VG / GF // Triple cooked chips VG / GF // Sweet potato fries VG / GF

Seasonal veg V / GF // Green salad VG / GF

THE INN FRESHFORD

Our promise

We're doing our bit to reduce our carbon footprint & become more environmentally friendly.

Here's what we're doing in the bar:

No more plastic straws

Only serve takeaway coffees in biodegradable cups

In the kitchen:

Serve more fish that is sustainably & ethically caught

Be conscious to turn off cookers & electric devices when not in use

Throughout the business:

Use more local suppliers to cut our carbon footprint

Recycle all glass bottles

Recycle all cardboard

Our chefs source food for its quality, freshness & flavour, using locally sourced & seasonal produce - wherever possible.

Our menus are designed to be accessible, including dishes that are vegan, vegetarian & free from gluten.

Coming soon!

Some products on our menu will be available to purchase to take home, like our homemade ketchup's, chutneys, pickles, pies & sausage rolls to name a few!

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Our kitchen is open Monday through to Sunday.

Our main menu is served Monday to Saturday 12 -9.30pm & our
Sunday roast menu is served 12 - 7pm

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 – free from gluten / N – contains nuts