

## Light Bites

Pork crackling, apple sauce  
Homemade breads, infused butter  
Sea salt & rosemary breadsticks,  
tomato hummus  
Norcallera olives



## Aperitifs

Caperitif & tonic  
Pampelle spritz  
Kamms bitter lemon  
Riviera fizz

## Starters

Grilled scallops in the shell, garlic & herb butter, brioche crumb	£9.00
Roasted cherry tomatoes, burrata, basil oil V / GF	£8.00
Hasselback courgettes, butter bean & tahini puree, pea shoots & frisee VG / GF	£8.00
Homemade sausage roll, date ketchup	£6.00
Crab & lime mayo on toasted sourdough, avocado & tomato salad	£9.00
Farmhouse terrine, homemade piccalilli	£7.00
British charcuterie plate, pickles & chutney	£9.00
Baked camembert, garlic, rosemary & honey, toasted sourdough V	£7.00

## Mains

Fresh mussels, cider & leek broth served with fries GF	£14.00
Homemade beef burger, Kelston cheddar, bacon jam, lettuce, tomato, onion, mayo, skinny fries	£14.00
Crab & bacon burger, chipotle & apple jelly, house tartare sauce, lettuce, tomato, pickles, skinny fries	£15.00
Veggie burger, grilled halloumi, lettuce, tomato, onion, pickles, sweet potato fries V	£13.00
Cider battered or grilled fish & chips, crushed peas, house tartare sauce, charred lemon GF	£13.00
Char-grilled rib eye steak, roasted cherry tomatoes, blue cheese butter, hand cut chips	£23.00
Pan fried sea trout, mussel & samphire chowder	£16.00
Roasted half chicken, creamed corn, slaw, sweet potato fries GF	£16.00
Pork belly, braised onions, pea puree, sprouting broccoli, apple sauce	£16.00
Braised mushrooms, buckwheat, charred baby gem, butterbean & tahini puree, kale pesto VG / GF	£15.00
Roasted heritage carrots, tomatoes & buckwheat salad, miso dressing VG / GF	£14.00

## Sides

£3.50

Skinny fries VG / GF	Triple cooked chips VG / GF	Sweet potato fries VG / GF
Seasonal veg V / GF	Green salad VG / GF	Creamed corn V

## Puddings

Gooseberry fool, homemade shortbread V	£7.00
Strawberry & raspberry Eton mess served in a brandy snap basket V	£7.00
Salted caramel ice cream sandwich – chocolate cookies, vanilla ice cream, salted caramel sauce V	£7.00
Treacle tart, clotted cream V	£7.00
Lemon curd & white chocolate cheesecake V	£7.00
Scoop of ice cream or sorbet V / VG / GF	£1.50

## Cheese

Local & English cheeses with crackers, chutney, quince jelly, walnuts & frozen grapes	£12.00
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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

### **Sincere sustainability to share**

By researching, learning about and fully familiarising ourselves with the production methods behind all our ingredients, we're able to better understand the environmental impact of food production, actively support other organisations dedicated to sustainability and effectively communicate our values to our customers in an easily-digestible, accessible way. Seasonality is of prime importance to us too, and forms a hand-in-hand partnership with sustainability. But when seasonal or sustainable food production impacts availability (all the links in our supply chain are 'only' human, after all!), we aim to source our core ingredients from businesses who share the same sustainable values as us.

We continuously strive to improve the sustainability of our daily environment both at work and in our day-to-day lives and activities, and we support our friends, colleagues and customers in their efforts to do the same.

### **Some of our suppliers**

#### **Eggs**

Paxcroft Farm (Hilperton, Wiltshire) has been run by the Oatley family for four generations. Stephen Miller – who has worked on the farm with the family since he was 16 years old – set up the Good Egg Company with Andy Oatley in 2002, with an aim to develop wholesale operations... and to call it a cracking business today is no yolk.

The 100% vegetarian feed for all the chickens who live on the farm is mixed onsite, using cereals grown on the land around them. Meanwhile, the chicken's welfare adheres to Freedom Foods (RSPCA) rules, and the company uses LEAF (Linking Environment and Farming) standards for all aspects of their environmental audit.

#### **Fruit & veg**

Based in Hinton St George, the Hinton Harvest farm may be small (5 acres) but it's perfectly formed: around 150 slow-grown chickens and guinea fowl share their space with an abundant array of wildlife, and roam freely under ancient plum, pear and willow trees on land that was a former tree nursery. The land is herbicide- and pesticide-free, and no antibiotics or growth promoters are used in the livestock's feed – in fact, many of them probably regularly snack on the salad leaves and edible flowers that Hinton Harvest also supply to the Freshford Food Co. And just to make this little tale and even happier one for all: the farm uses solar-powered electricity, rainwater is harvested and put to very good use and compost is created onsite, resulting in a very happy harvest festival all year round.

#### **Fish**

Since West Country Catch was established by Tim and Lou Edwards in 2015, the company has made quite a splash and earned a big reputation for their fish and seafood, all of which sourced from boats in Weymouth, Portland, Lyme Regis, Brixham, Plymouth and Newlyn. Close relationship with buyers in Brixham and Cornwall keep Tim and Lou bang up to date with the freshest sustainable catches of the day, and all orders are packed in environmentally friendly boxes. The Freshford Food Co is delighted to be working with a company who also supplies fresh fish and seafood to hob gods in the kitchens of some of the most illustrious foodie restaurants in the UK including Hix Oyster & Fish House and River Cottage HQ. Dive in!

#### **Meat**

Boasting a history that dates back to 1935, the name Stillmans is synonymous with quality, pedigree and exceedingly good taste. All Stillmans' meat is sourced from local farms who adhere to strict welfare policies and use only natural feed, guaranteeing natural produce from pasture to plate and resulting in good moos for all.