Light Bites £4

Homemade breads & truffled butter

Pork crackling, spiced apple sauce

Sea salt & rosemary breadsticks
with beetroot hummus

THE INN AT FRESHFORD

Aperitifs £8

Winter Negroni

Pampelle spritz

Kamms bitter lemon

Starters

Game terrine, prune chutney, pickled walnuts, melba toast £7

British charcuterie plate, pickles & chutney £8

House cured salmon, horseradish creme fraiche GF £8

Crab & lime mayo on toasted sourdough, watercress salad £9

Root vegetable tarte tatin, candied beetroot VG / GF £7

Celeriac veloute, sage brown butter, pumpkin sourdough V £7

Baked Camembert, garlic, rosemary & honey, toasted sourdough V *£9*

Mains

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

Veggie burger, grilled halloumi, lettuce, tomato, onion, pickles, sweet potato fries V £13

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

30 day dry-aged 8oz rib-eye steak, roasted cherry tomatoes, truffle butter, hand cut chips GF £24

Freshford fish pie topped with Welsh rarebit £16

Venison steak & kidney Darcy Pie, creamy mash & greens £14

Sea bass, Jerusalem artichoke puree, roasted garlic & red wine GF £18

Braised ox cheeks, glazed chantenay carrots, smoked mash & pickled walnuts GF £18

Roasted partridge with Swiss chard, girolles & celeriac dauphinoise £17

Stuffed baby gem squash with chilli, ginger & buckwheat VG / GF £13

Sweet potato & apricot loaf, roasted shallots, cavalo nero, celeriac dauphinoise V £14

Kale Caesar salad with crispy aubergine, chickpeas, sprouts, toasted pumpkin seeds & tahini dressing VG / GF £11

Dessert

Cranberry & Orange bread & butter pudding served with cream V £7

Iced nougat parfait, almond praline V /GF / N £7

Chocolate, prune & Armagnac tart, chocolate shards, vanilla ice cream V £7

Old English lemon & raspberry trifle with custard V £7

Cheeseboard for two, crackers, chutney, quince jelly, walnuts, frozen grapes N £12

A discretionary service charge of 12.5% will be added to the bill for parties of 8 or more.
We require a £10 non-refundable deposit per person to book your party along with a pre-order.
Menu available from Wednesday 27th November to Friday 3rd January
Unavailable throughout Sunday lunches, Boxing Day & New Years Day.

CHRISTMAS CELEBRATION PRE-ORDER

Lead Booker Name:

Date of Booking:

Time of Booking:

Name	To Start							Mains													Pudding					Dietary Requirements
	Game terrine	British Charcuterie plate	House cured salmon GF	Crab & Lime mayo	Root vegetable tart tatin VG / GF	Celeriac veloute V	Baked Camembert V	Homemade beef burger	Veggie burger V	Fish & Chips - Cider Battered GF	Fish & Chips - Grilled GF	30 day dry-aged rib eye steak GF	Freshford fish pie	Venison steak & kidney pie	Sea bass GF	Braised ox cheeks GF	Roasted partridge	Sweet potato & apricot loaf V	Stuffed baby gem squash VG / GF	Kale Caesar salad VG / GF	Cranberry & Orange bread & butter pudding V	Iced nougat parfait V /GF / N	Chocolate, prune & Armagnac tart V	Old English lemon & raspberry trifle V	Cheeseboard N	
Total Numbers																										