



**Light Bites £4.00**

Pork crackling, apple sauce **GF**  
 Norcellara Olives **GF**

**Aperitifs £8.00**

Caperitif & tonic  
 Pampelle spritz  
 Kamms bitter lemon  
 Riviera fizz

**Starters**

Game terrine, spiced pear chutney, pickled walnuts, melba toast **N** £7.00  
 British charcuterie plate, pickles & chutney £9.00  
 Crab & lime mayo, toasted sourdough, watercress salad £9.00  
 Root vegetable tarte tatin, candied beetroot salad **VG** £8.00  
 Celeriac velouté, pumpkin sourdough, sage brown butter **V/GF** £7.00  
 Pan roasted pigeon, buttered chicory & parsnip puree **GF** £9.00  
 Baked Camembert, garlic, rosemary & honey, toasted sourdough **V** £9.00

**Mains**

Char-grilled 30 day dry-aged 8oz Ribeye steak, hand cut chips,  
 bone marrow & brown butter béarnaise **GF** £24.00  
 Freshford fish & mussel pie, Welsh rarebit mash, buttered greens £16.00  
 Braised ox cheek, glazed chantenay carrots, smoked mash, buttered kale **GF** £17.00  
 French trimmed rack of lamb, crushed new pots with capers, smoked aubergine, butter poached leeks **GF** £22.00  
 Fillet of Sea bass, salt cod brandade, fennel, white wine butter sauce **GF** £18.00  
 Maple roasted turkey breast, fondant potato, sage & chesnut stuffing, prosciutto ham, glazed parsnips,  
 brussel sprouts, lardons, goose & chesnut gravy **N** £17.00  
 Gem Squash tagine, pomegranate salsa & kale **VG/GF** £13.00  
 Sweet potato & apricot loaf, honey roasted shallots, cavolo nero, celeriac dauphinoise **V/GF/N** £12.00

**Pub Classics**

Homemade Darcy pie, creamy mash, buttered greens £16.00  
 Cider battered or grilled fish & chips, crushed peas, tartare sauce **GF** £13.00  
 Homemade beef burger, Kelston cedar, bacon jam, lettuce, tomato, onion, mayo, skinny fries £14.00  
 Veggie burger, grilled halloumi, lettuce, tomato, onion, pickles, sweet potato fries £13.00

**Sides**

£3.50

Skinny fries <b>VG/GF</b>	Triple cooked chips <b>VG/GF</b>	Sweet potato fries <b>VG/GF</b>
Seasonal veg <b>V/GF</b>	Green salad <b>VG/GF</b>	Creamy mash <b>V/GF</b>

**Puddings**

Chocolate, prune & Armagnac tart, chocolate shards, vanilla ice cream **V** £7.00  
 Iced Nougat parfait, almond praline **V/GF/N** £7.00  
 Old English lemon & raspberry trifle, custard £7.00  
 Cranberry & orange bread & butter pudding, cream £7.00  
 Scoop of ice cream or sorbet **V/VG/GF** £1.50  
 Cheese for 2  
 Selection of English cheeses with crackers, chutney, quince jelly, walnuts & frozen grapes **N/GF** £12.00

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

FOR TABLES OF 8 OR MORE A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED

## **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.