

Light bites

| | |
|--|----|
| Pork crackling, apple sauce <i>gf</i> | £4 |
| Mini breads, oils, infused butter <i>v</i> | £4 |
| Infused olives <i>vg, gf</i> | £4 |

Starters

| | |
|--|----|
| Crab and lime mayo on toasted bloomer, charred lime | £9 |
| Mussels with cider cream and leeks served with crusty bread | £9 |
| Crispy pork belly bites with homemade BBQ sauce <i>gf</i> | £8 |
| Heirloom tomato and burrata salad with garlicky basil pesto <i>v, gf</i> | £7 |
| Cauliflower fritters with garlic and dill vegan mayo <i>vg, gf</i> | £7 |

Mains

| | |
|--|-----|
| Cider battered or grilled fish, lemon pepper & chive chips, curry sauce, crushed peas, charred lemon <i>gf</i> | £13 |
| Mussels with cider cream and leeks served with skinny fries and crusty bread | £14 |
| Lamb chops, herb crushed new potatoes, candy beetroot, spring greens and red wine jus <i>gf</i> | £19 |
| Cobb salad – charred baby gem lettuce, crispy bacon, boiled eggs, smoked chicken, avocado, heirloom tomatoes, Bath blue cheese, red wine and mustard vinaigrette <i>gf</i> | £14 |
| Celeriac steak, spring greens, herb crushed new potatoes, vegetable crisps and onion gravy <i>v, gf</i> | £12 |
| Vegan bowl – cauliflower fritters, candy beetroot, sautéed kale, shredded red cabbage, crispy chickpeas, wild rice, pumpkin and sunflower seeds, lemon tahini dressing <i>vg, gf</i> | £12 |

Sides

| | |
|--|------|
| Skinny fries <i>vg, gf</i> | £3.5 |
| Hand cut chips <i>vg, gf</i> | £4 |
| Truffle Parmesan fries <i>gf</i> | £4.5 |
| Spring greens <i>vg, gf</i> | £3.5 |
| Rocket & Parmesan salad <i>gf</i> | £4 |
| Cider battered onion rings <i>vg, gf</i> | £3.5 |

Desserts

| | |
|---|------|
| Chocolate brownie, honeycomb, vanilla ice cream <i>gf</i> | £7 |
| Rhubarb and Cazcabel cheesecake, berry compote | £7 |
| Vegan ice cream sundae <i>vg</i> | £7 |
| Scoop of ice cream or sorbet | £1.5 |
| Cheeseboard for two – local and English cheeses, oatcakes, quince jelly, chutney, frozen grapes <i>gf</i> | £13 |

Our menu is cooked to order, please bear with us during busy times | please advise a team member of any allergies prior to orders | *vg* – vegan, *v* – vegetarian, *gf* – free from gluten

Welcome to The Inn at Freshford

Open 7 days a week

Monday – Saturday 11am – 11pm

Sunday – 11am – 7pm

Please keep a safe distance from others | Face masks are required when not seated at your table

THE INN
*
Main menu served 12 – 9pm Monday to Saturday

Sunday Roasts served 12 – 5pm
Vegan & gluten free options available

- Launching in May -
Weekend brunch
Served 10am – 12pm Saturdays & Sundays

FRESHFORD
*
Offers

Prosecco Tuesdays
Enjoy a bottle of prosecco for half price, all day, every Tuesday

Fish & Chip Fridays
Cider battered or grilled fish, lemon pepper & chive chips, curry sauce, crushed peas, charred lemon, plus a
pint* for £15

*pint of ale / cider / lager / soft drink or a 175ml glass of house wine
Available 12 – 9pm

@theinnatfreshford | 01225 722250 | hello@theinnatfreshford.com