

THE INN FRESHFORD

SMALL PLATES

Soup of the day, focaccia <i>vg</i>	£6	Charcuterie, courgette chutney, focaccia	£15
Crab and lobster mayo on toasted bloomer	£11	Szechuan pepper calamari, lime mayo <i>gf</i>	£6
Olives, focaccia, olive oil, balsamic <i>vg</i>	£8	Beef shin croquettes, gochujang mayo	£9
Asparagus, pea shoots, goats curd, apple, mint, puffed oats <i>v</i>	£8	Wild mushroom, toasted bloomer <i>v/n</i> sunflower seed butter, walnuts, cured egg yolk	£7

LARGE PLATES

Mussels with cider cream £16 Bacon, leeks, fries, focaccia
Confit duck leg <i>gf</i> £18 sweet potato pancake, chicory, blackberry jus
Braised ox cheek <i>gf</i> £19 Crispy shallots, roasted baby carrots, dauphinoise potatoes, red wine jus
Curried monkfish kedgerree, <i>gf/v</i> £19 Soft boiled egg, roasted peppers, red onion, peas, crispy seaweed
Buddha bowl <i>vg/n/gf</i> £15 Grilled peppers, pickles, roast sweet potato, cashew nuts, apricot, tenderstem, watercress, chimichurri
Harissa chicken, cous cous £15 Grilled peppers, apricots, olives, watercress
Cider battered or grilled haddock <i>gf</i> £15 Hand cut chips, tartar sauce, crushed peas, lemon
Roast portobello mushroom, cashew yogurt, <i>gf/n/vg</i> £16 Dukkha crumb, spinach, cavolo nero
Beef Burger, £17 Applewood, relish, baby gem lettuce, gherkins, fries
Spiced beetroot coconut burger, <i>vg</i> £15 Lime mayo, chilli & coriander slaw, sweet potato fries
30-day dry aged 10oz Rib eye, <i>gf</i> £26 Fries, crispy shallots, watercress
30-day dry aged 10oz rump steak, <i>gf</i> £20 Fries, crispy shallots, watercress

SIDE PLATES

Tenderstem broccoli, almonds <i>vg/n/gf</i>	£4.50
Hand cut chips <i>vg/ gf</i>	£4.50
Skinny fries <i>vg/gf</i>	£4.50
Sweet potato fries	£4.50
Kale, chilli and ginger <i>vg/gf</i>	£4.50
Tomato and red onion salad <i>vg/gf</i>	£4.50

SAUCES

Red wine Jus <i>gf</i>	£3
Au poivre sauce <i>gf</i>	£4
Chimichurri <i>vg/gf</i>	£4
Gochujang mayo <i>vg /gf</i>	£2

SWEETS

Chocolate brownie, raspberry, honeycomb, vanilla ice cream <i>v/gf</i>	£7	Vanilla citrus cheesecake, fruit compote <i>v</i>	£7
Strawberries, clotted cream, caramelised white chocolate <i>v</i>	£8	Cheeseboard for two, local cheeses, crackers, quince, homemade chutney, frozen grapes	£12
Scoop of ice cream or sorbet <i>v/vg</i>	£1.5		

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, *n* – contains nuts

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