

THE INN FRESHFORD

SMALL PLATES

Soup of the day, bloomer <i>vg</i>	£6	Charcuterie board, courgette chutney, focaccia, olives	£15
Sticky Bourbon chicken wings, chili & coriander slaw <i>gf</i>	£8	Fire grilled tiger prawns, garlic herb butter, chili, focaccia	£9
Olives, focaccia, olive oil, balsamic <i>vg</i>	£8.	Beef shin croquettes, horseradish sauce	£9
Asparagus, pea shoots, goats curd, apple, mint, puffed oats <i>v</i>	£8	Tomato, smoked mozzarella, basil <i>v / gf</i>	£8

LARGE PLATES

Mussels with cider cream £16 Bacon, leeks, fries, bloomer
Confit duck leg <i>gf</i> £18 Duck fat fondant potato, tenderstem, wild mushroom sauce
Buddha bowl <i>vg/n/gf</i> £15 Grilled peppers, pickles, roast sweet potato, cashew nuts, apricot, tenderstem, watercress, chimichurri
Harissa chicken, cous cous £17 Grilled peppers, apricots, olives, watercress
Cider battered or grilled haddock <i>gf</i> £17 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
Dry aged pork chop £19 Hogs pudding potato, cider cream and tarragon sauce, bacon collard greens, preserved pear

SIDE PLATES

Tenderstem broccoli, pine nuts <i>vg/n/gf</i>	£4.50
Hand cut chips <i>vg/ gf</i>	£4.50
Skinny fries <i>vg/gf</i>	£4.50
Olive and apricot cous cous	£5
Mixed leaf salad <i>vg/gf</i>	£4
Truffle, parmesan fries	£5

SAUCES

Au poivre sauce <i>gf</i>	£4
Chimichurri <i>vg/gf</i>	£4
Wild mushroom sauce <i>v/gf</i>	£4

SWEETS

Chocolate brownie, raspberry, honeycomb, vanilla ice cream <i>v/gf</i>	£7	Lemon tart, berries, liquorish meringue, blackcurrant sorbet	£7
Summer berry Eton mess <i>v/gf</i>	£8	Scoop of ice cream or sorbet <i>v/vg</i>	£1.5
Cheeseboard for two, local cheeses, crackers, quince, homemade chutney, frozen grapes	£12		

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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