THE INN AT FRESHFORD

Small Plates

Olives, focaccia, olive oil and balsamic | vg |	£8
Soup of the day, focaccia | vg |	£7
Gem squash, salcha, roasted shallots | vg | gf |	£8
Fire roasted beetroot, cashew yoghurt, hazelnut dukkha | vg | gf | n |	£8
Salt and pepper calamari, coriander and lime mayo | gf |	£9

Mains

Cotswold sirloin, roast potatoes, horseradish, beef jus	£20
Roast pork belly, roast potatoes, apple sauce and gravy	£17
Mushroom nut roast, roast potatoes and gravy | v | n | gf |	£15

All served with kale, roast carrots, red cabbage, cauliflower and broccoli gratin, Yorkshire pudding

Vegan and gluten free options available

Trio of gem squash, chickpea and golden raisin, salcha and roasted shallots, cranberry and walnut, sautéed greens | n | vg	£16
Cider battered fish, hand cut chips, tartar sauce, crushed peas, charred lemon | gf |	£17
Gem squash stroganoff, wild mushrooms, golden beetroot, lemon and chive rice | v | gf |	£16

Sides

Skinny fries | vg | gf | £4.50 Truffle and parmesan fries | gf | £6 Hand cut chips | vg | gf | £4.50

Tenderstem broccoli, pine nuts | vg | n | gf | £4.50| Mixed leaf salad | vg | gf | £4

Desserts

Chocolate brownie, raspberries, honeycomb, vanilla ice cream | gf | v |	£7
Black forest trifle | v | gf |	£7
Sticky plum pudding, ginger caramel sauce, brandy anglaise | v |	£8
Scoop of ice cream or sorbet | v | vg | gf |	£1.5
Cheeseboard for two –Cheddar, Brie, Gorgonzola, crackers, quince, caramelised onion, frozen grapes | v |	£12

ONETREEPLANTED

We support global reforestation by donating monthly to non-profit organisation One Tree Planted

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

The Inn at Freshford | 01225 722250 | hello@theinnatfreshford.com
|Get social with us. Instagram and Facebook - @theinnatfreshford

THE INN

AT

FRESHFORD