

THE INN AT FRESHFORD

Starters

Sourdough, marinated olives, olive oil, aged balsamic vg	£9
Carrot Houmous, dukka, flatbread n vg	£6
Caprese salad, heritage tomatoes, mozzarella, basil v gf	£8
Crab, toasted sourdough, crab bisque, pickled radish, dill oil	£11
Portobello mushroom, cashew yoghurt, spinach, dukkha, tahini dressing vg gf n	£7

Mains

Roasted chicken, confit sweet potato, salt baked red onion, watercress, chimichurri gf	£18
Vegan fishcake - celeriac remoulade, cucumber and fennel salad, mustard dressing vg gf	£16
Pea risotto, pea fricassé, wild garlic pesto, feta, parmesan gf n	£16
Fresh mussels, creamy white wine sauce, skinny fries, lemon, sourdough	£18
Cider battered or grilled fish, chips, crushed peas, tartare, gf	£18
Beef burger, smoked cheddar, onion chutney, pickles, gem lettuce, fries	£17
10oz Sirloin steak, chips, rocket and pink onion salad gf	£25
<i>Add chimichurri/ blue cheese sauce £4</i>	
Freshford Ploughman's - Pork and pistachio terrine, prosciutto, focaccia, cornichons, apple, pickled egg, blue cheese, Applewood, red onion chutney n	£16

Sides

Chips vg gf	£4.50
Skin on fries vg gf	£4.50
Truffle and parmesan fries gf	£6.50
Sauteed greens vg gf	£4.50

Desserts

Double chocolate brownie, raspberries, salted caramel ice cream v gf	£8
Malva pudding, vanilla ice cream v	£8
Apple and raisin toffee compote, pavlova, Chantilly cream gf v	£8
Cheese board, membrillo, chutney, crackers v	£12
Scoop of ice cream or sorbet v vg gf	£1.50



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
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