

THE INN FRESHFORD

Starters

Sourdough, marinated olives, olive oil, aged balsamic vg	£9
Spiced carrot and lentil soup, toasted sourdough vg	£7
Portobello mushroom, cashew yoghurt, spinach, dukkha, tahini dressing vg gf n	£7
Smoked salmon, dill cream cheese roulade, pickled cucumber gf	£9

Roasts

Topside of beef, roast potatoes, horseradish, beef jus	£22
Slow roasted pork shoulder, roast potatoes, apple sauce, gravy	£18
Chicken supreme, roast potatoes, gravy	£19
Vegetable nut roast, roast potatoes, gravy v n gf	£15

All served with sauteed greens, maple glazed parsnips & carrots, red cabbage, Yorkshire pudding

Mains

Vegan fishcake - celeriac remoulade, cucumber and fennel salad, mustard dressing vg gf	£16
Portobello mushroom, cashew yoghurt, spinach, dukkha, tahini dressing vg gf n	£16
Butternut squash risotto, whipped ricotta, toasted pumpkin seeds, crispy sage, parmesan gf	£16
Cider battered fish, chips, crushed peas, tartare gf	£19

Sides

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

Desserts

Double chocolate brownie, raspberries, salted caramel ice cream v gf	£8
Sticky toffee pudding, vanilla ice cream v	£8
Lemon and blueberry cheesecake, caramelised white chocolate, blueberries	£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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