

SEASON'S EATINGS

Festive Food Menu

Freshfield

Named after the local area surrounded by natural beauty and known to our loyal patrons as The Freshie, The Freshfield, is a most charming real ale house with its rustic, shabby chic and delightfully cosy interior and we live up to our affectionate nickname with our fresh selection of cask ales for which we have received multiple awards from CAMRA including also being a former National Pub of the Year finalist.

Whether you're here for the history, the ales, or simply a warm welcome, we're delighted to have you with us. Cheers!



GREENE
ESTD **KING** 1799



Order at the bar or
download our app for
all menus, allergens
and payment.

You can view our allergen information if you download our app, or visit our website at www.greeneking.co.uk.

Please advise the team of any dietary requirements before ordering. (V) Suitable for Vegetarians. (Ve) Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (N) Dish contains Nuts. †Fish, poultry and shellfish dishes may contain bones and/or shell. Scampi may contain one or more tail per piece. *All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Calorie counts are correct at time of print. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. GK11465/75262

STARTERS

MAPLE GLAZED PIGS IN BLANKETS 6.75
Tossed in maple syrup and orange zest 757kcal

SMOKED SALMON † 8.25
Served on toasted sourdough bloomer with creamed horseradish and home pickled onions 509kcal

CAULIFLOWER & CHESTNUT SOUP (V) 5.50
Served with toasted sourdough bloomer and butter 360kcal
Available as a vegan option (VE) 302kcal

BATTERED HALLOUMI (V) 6.50
Battered halloumi bites topped with a red chilli and spring onion garnish, dressed with peri-peri mayo 578kcal

6 CHICKEN WINGS 7.50
Succulent chicken wings 1006kcal tossed in your choice of sauce: Korean BBQ 102kcal, peri-peri 26kcal, East Coast IPA BBQ 77kcal

SALT & PEPPER SQUID † 6.25
Salt & pepper seasoned crispy squid served with a Korean BBQ sauce 381kcal

SUNDAY ROASTS

Our Sunday roasts are served with crisp, fluffy roast potatoes, Yorkshire pudding, charred Hispi cabbage wedge, roasted carrots, cauliflower cheese and a rich gravy.
Choose from...

28 DAY AGED SIRLOIN OF BEEF 1460kcal 15.45
ROASTED HALF CHICKEN 1471kcal 15.45
ROASTED PORK BELLY 1845kcal 16.45
NUT ROAST WELLINGTON (V)(N) 1055kcal 13.95

CLASSICS

TURKEY ROAST 15.95
Served with a pig in blanket, crispy duck fat roast potatoes, sage & onion stuffing, Chantenay carrots, sprouts, braised red cabbage and rich gravy 1490kcal

STEAK & ALE PIE 14.95
Steak & Ale pie served with a charred Hispi cabbage wedge, Merlot beef dripping gravy 1142kcal and your choice of buttered mash 347kcal or triple-cooked chips 501kcal

FISH & CHIPS † 15.75
Hand-battered Atlantic cod with crushed peas, chunky tartare sauce, triple-cooked chips and charred lemon 1923kcal

HAKE & ROMESCO RAGOUT † (N) 17.75
Grilled hake fillet with a romesco white bean ragout, served with salsa verde and carrot crisps 533kcal

SIRLOIN STEAK 18.45
28 day aged sirloin steak served with triple-cooked chips, blistered vine tomatoes and onion rings 1049kcal
Add a sauce for **£1.50**: Peppercorn 42kcal, Béarnaise 184kcal or Merlot beef dripping gravy 66kcal

VINTAGE CHEDDAR MAC & CHEESE (V) 11.95
With 1833 Barber's Vintage Cheddar and fresh side salad 725kcal Add garlic bread 313kcal for **£1.50** or bacon 123kcal for **£1.00**

PULLED MUSHROOM CHILLI (VE) 13.95
Pulled smoky mushroom chilli served with parsley basmati rice, guacamole and pickled red onion 780kcal

INVISIBLE MAC(MILLAN) & CHEESE 1.00
You'll not receive a dish of any sort, but you can enjoy making a £1 donation to Macmillan Cancer Support

DUCK AND CHIVE MASH 16.95
Slow cooked confit duck leg topped with creamy chive mash, braised red cabbage, charred orange and served with merlot beef dripping gravy 1029kcal

MUSHROOM GALETTE (V) 13.95
Topped with melted raclette cheese and served with crispy sprouts, smashed roasted new potatoes and Chantenay carrots 977kcal
Available as a vegan option (VE) 840kcal

CHICKEN KYIV 13.65
Freshly breaded chicken fillets topped with a garlic & herb butter, served with house seasoned fries and dressed leaves 1384kcal

BURGERS

FESTIVE FEAST BURGER 16.25
Glazed linseed bun, aged beef burger topped with merlot beef dripping gravy, pulled pork, melted raclette cheese. Served with home pickled onions and seasoned fries 1442kcal

VINTAGE CHEDDAR & BACON BURGER 14.45
Glazed linseed bun, aged beef burger, Beechwood smoked bacon and a melting slice of 1833 Barber's Vintage Cheddar. Served with house seasoned fries and East Coast IPA BBQ relish 1324kcal

BEYOND MEAT® BURGER (VE) 14.25
Glazed linseed bun, Beyond Meat® burger, melting vegan slice and BBQ roasted red onions. Served with house seasoned fries and a peri-peri mayo dip 1257kcal

KOREAN CHICKEN BURGER 14.95
Glazed linseed bun, crispy chicken fillet, Korean BBQ sauce, spring onion and red chilli. Served with house seasoned fries and East Coast IPA BBQ relish 1175kcal

SHARERS

CHICKEN SHARER 14.95
BBQ & peri-peri wings, freshly breaded chicken goujons with Korean BBQ sauce, bowl of loaded nachos and sour cream dip 2567kcal, serves 2

LOADED NACHOS (V) 10.25
Home fried nachos topped with nacho cheese sauce & 1833 Barber's Vintage Cheddar, guacamole, sour cream, pickled red onions and sliced red chillies 1177kcal, serves 2

LIGHTER OPTIONS

SIRLOIN STEAK CIABATTA 9.25
A crispy ciabatta filled with 28 day aged sirloin steak, salsa verde and sautéed red onions, with a rocket & pickled red onion side salad 671kcal

CHICKEN & BACON SANDWICH 7.95
Beechwood smoked bacon, chicken breast, mayo and lettuce, served warm with a rocket & pickled red onion side salad, on your choice of white bloomer 782kcal or ciabatta 778kcal

SALMON & VINTAGE CHEDDAR FISHCAKES † 12.25
Fishcakes served with rocket salad and chunky tartare sauce 774kcal

GREAT BRITISH CHEESE TOASTIE (V) 7.45
1833 Barber's Vintage Cheddar melted with a béchamel sauce, in sourdough served with a rocket & pickled red onion side salad and HP brown sauce 966kcal

HOUSE SALAD (N) 13.75
Sour cream base with rocket, baby gem, blistered vine tomatoes, roasted peppers, red onion, white chicory, grilled chicken and a smoky tomato relish 582kcal
Swap your chicken for grilled halloumi (V) 778kcal

ADD A SIDE - SEE BELOW

SIDES

TRIPLE-COOKED CHIPS (V) 744kcal 3.50
HOUSE SEASONED FRIES (V) 537kcal 3.50
ONION RINGS (V) 469kcal 3.50

BREAD & BUTTER (V) 187kcal 1.95
GARLIC BREAD (V) 627kcal 3.75
MAC & CHEESE (V) 304kcal 3.75

DRESSED GARDEN SALAD (V) 134kcal 2.50
SEASONED HISPI CABBAGE WEDGE (V) 173kcal 2.50

DESSERTS

CHOCOLATE CARAMEL TORTE (V) 5.95
A luscious chocolate & salted caramel torte served with Jersey clotted cream ice cream 536kcal

PEAR FRANGIPANE WITH PISTACHIO (V) (N) 5.95
Encased in a flaky pastry, served with fresh double cream 576kcal
Available as a vegan option (VE) (N) 464kcal

STICKY TOFFEE PUDDING (V) 5.95
Indulgent and rich classic 480kcal served with Jersey clotted cream ice cream 126kcal or custard 104kcal

CHRISTMAS PUDDING (V) 5.95
A traditional Christmas pudding 501kcal served with a choice of custard 104kcal or brandy butter ice cream 134kcal