

APPETISERS

Marinated Olives *(ve)(gf)*
Marinated with garlic, chilli, and rosemary.
£3.95

Roasted Red Houmous & Pitta Bread *(ve)*
Homemade houmous served with warm pitta.
£4.50

Bread, Balsamic & Oils *(ve)*
A selection of fresh bread, with flavoured oils.
£5.95

Homemade Vegetable Crisps *(ve)(gf)*
Root vegetable crisps with sour cream and chive dip.
£2.95

Smalec Spread with Toast *(gfo)*
Bacon, mushroom, herb spread on sourdough.
£4.95

Appetiser Sharing Board
A sample of all the lovely appetisers.
£15.95

STARTERS

Chicken Liver Pate *(gfo)*
Red onion marmalade, crusty bread.
£6.95

Confit Duck Leg *(gf)*
Braised red cabbage, hoi sin & chilli dipping sauce.
£8.50

Twice Baked Cheese Souffle *(v)*
Cheese sauce, balsamic cherry tomatoes.
£6.95

Moules Mariniere *(gfo)*
White wine, garlic and cream sauce, crusty bread.
£8.50

Pork Belly *(gf)*
Chive mash, caramelised apple puree, crispy bacon.
£7.95

Smoked Salmon *(gf)*
Beetroot rosti, horseradish cream, passionfruit jelly, herbs.
£7.95

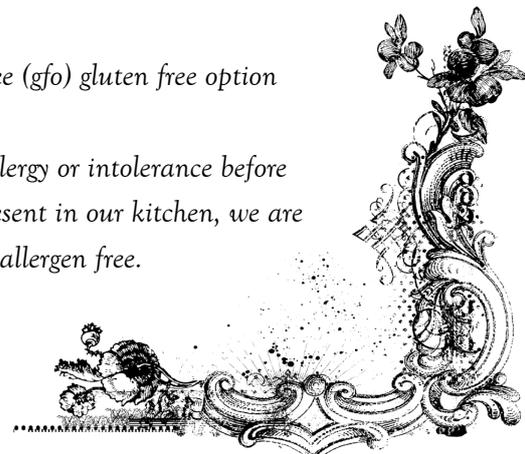
Wild Mushroom & Asparagus *(ve)(gf)*
Pan fried served with vegan dressing, watercress garnish.
£7.50

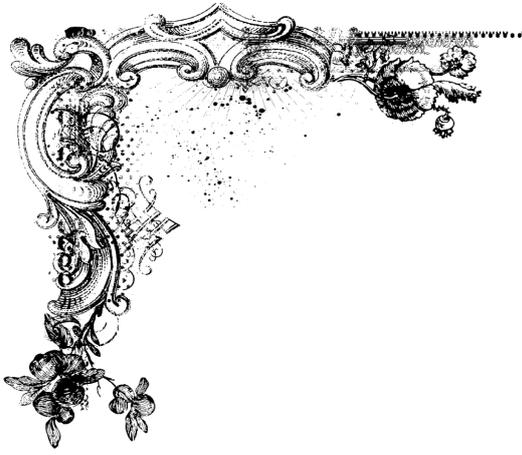
Soup of the Day *(gfo)*
Served with crusty bread and butter.
£5.95



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THE NEW INN

PUB CLASSICS

Gammon Steak

D-cut gammon steak, pineapple ring, twice cooked egg, triple cooked chips, watercress salad.

£14.50

Trio of Sausage

Three individually flavoured sausages, bubble & squeak mashed potato, market vegetables, red onion gravy.

£14.50

Fish & Chips

Beer battered haddock, homemade mushy peas, tartare sauce, triple cooked chips.

£14.50

Steak Burger (gfo)

Two 4oz beef patties, streaky bacon, applewood smoked cheese, gherkins, tomato, chutney, coleslaw, french fries.

£14.50

Homemade Cheese Pie (v)

Shortcrust pastry pie with smoked cheddar, stilton red onion marmalade, market vegetables, new potatoes.

£13.95

Steak, Ale & Mushroom Pudding

Served with Chive mashed potato, market vegetables, red wine gravy.

£14.50

Chicken Kiev

Chicken breast filled with cheese and parsley béchamel, mashed potato, market vegetables, smoked bacon sauce.

£14.95

Keralan Curry(ve)(gf)

Cauliflower, red pepper and coconut curry, served with lime & coriander rice and mango chutney

£13.50

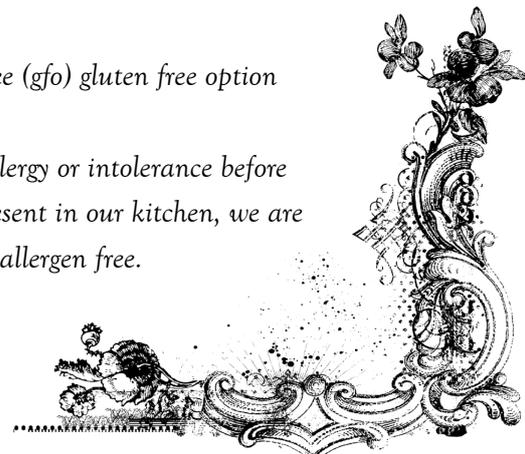
SIDE ORDERS

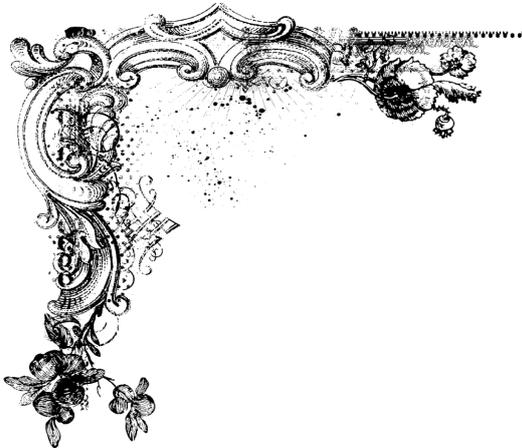
Rosemary chips	£3.95	Seasonal Vegetables	£3.50	Diane sauce	£3.50
Aspen fries	£3.95	Vegetable crisps	£2.95	Onion rings	£3.50
Sweet potato fries	£3.95	Peppercorn sauce	£3.50	Rich gravy	£2.50
Mixed leaf salad	£2.95	Blue cheese sauce	£3.50	Coleslaw	£2.50



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A LA CARTE

Duck Breast (gf)

*Pan fried duck breast, served pink, fondant potato, celeriac puree,
braised red cabbage, confit carrots, cherry jus.*

£18.95

Lamb Fillet

*Pan seared Lamb, served pink, black pudding croquette, mint and pea puree,
dauphinoise potato, baby leeks, berry jus.*

£18.95

Sea Bass Fillet (gf)

*Pan fried sea bass, pine nut crust, parsnip puree, hassleback potato, spinach,
confit cherry tomato, white wine sauce.*

£16.95

Chicken Supreme (gf)

*Pan fried chicken breast, new potatoes, wild mushroom, savoy cabbage,
bacon and madeira sauce.*

£17.95

Quinoa & Red Pepper (ve)(gf)

*Quinoa tossed with a blend of soy sauce and Chinese five spice,
roasted red pepper, market vegetables, juniper balsamic reduction.*

£15.95

8oz Dry Aged Rib-Eye Steak (gfo)

*28 day matured rib eye, French fries, roasted mushroom,
roasted cherry vine tomatoes, rocket salad, onion rings.*

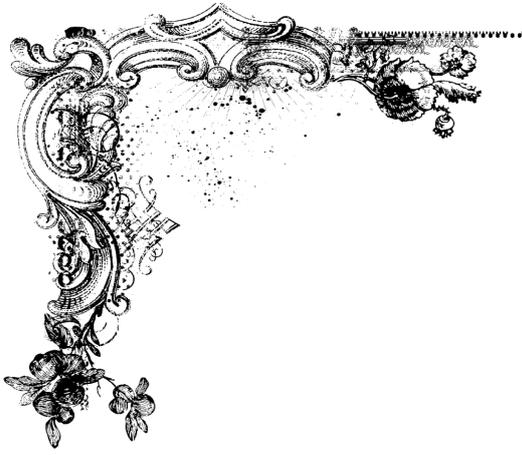
£24.95



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DESSERTS

Sticky Toffee Pudding

Served with double jersey ice-cream and toffee sauce.

£6.50

Panna Cotta (gfo)

Served with a ginger crumb and passionfruit jelly.

£6.50

Lemon Tart

Served with Chantilly cream and mixed berry compote.

£6.50

Triple Chocolate Brownie

Served with chocolate soil and double jersey ice-cream.

£6.95

Affogato (vo)(gf)

Three scoops of vanilla ice-cream, topped with espresso.

£5.95

Cheeseboard

Selection of cheese, quince jelly, fruit chutney, crackers.

£12.95

Hot Drinks

Americano	£2.10
Cappuccino	£2.30
Latte	£2.30
Hot Chocolate	£2.95
Liqueur Coffee	£6.50
Liqueur Hot Chocolate	£6.50
Cafetiere of Coffee	£2.20
Pot of Tea	£2.10
Fruit Tea	£2.30

Cognac & Armangac

Courvoiser	£3.20
Remy Martin VSOP	£5.00
Bas-Armangac Delord	£5.50

Whiskey, Bourbon & Rum

Bushmills 10	£4.50
Jameson's	£3.80
Glenmorangie	£4.00
Glenfiddich 12	£4.00
Laphroaig 10	£5.50
Talisker 10yo	£4.00
Woodford Reserve	£5.50
Markers Mark	£4.50
Plantation XO	£5.50

Port, Sherry & Liqueurs

Cockburns Port	£3.50
Lustau Pedro Ximinez	£5.00
Drambuie	£5.50

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