

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

Beef Brisket Hash *(gfo)*
Parmentier, onion marmalade, crispy egg, crispy onion.
£8.50

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

Moules Mariniere *(gfo)*
White wine, garlic and cream sauce, crusty bread.
£8.50/£14.50

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

Salmon & Dill Fishcake
Lemon & black pepper mayo, pickled cucumber ribbons.
£7.95

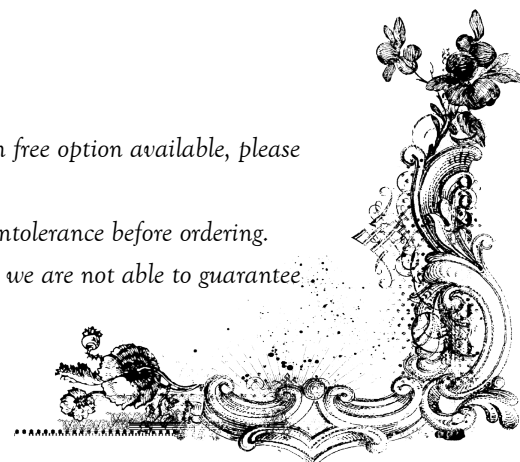
Chef's Risotto *(ve)(gf)*
Please ask your server for today's risotto.
£7.50/£13.50

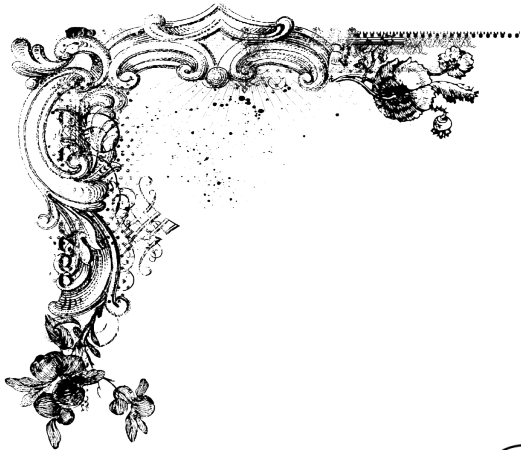
Soup of the Day *(gfo)*
Served with crusty bread and butter.
£5.95



(v) Vegetarian (ve) Vegan (vo) Vegan option available (gf) gluten free (gfo) gluten free option available, please ask your server.

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. Please note that allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free.





THE NEW INN

MAIN DISHES

Gammon Steak

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

£14.50

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

Fish & Chips

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

£14.50

Steak Burger (gfo)

Two 4oz beef patties, streaky bacon, smoked cheese, gherkins, tomato, chutney, coleslaw, fries. Add BBQ Brisket for £2.

£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

Lamb Fillet

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

£18.95

Hake Fillet

Pan fried hake fillet, served on a bed of chorizo and red pepper cassoulet with garlic tiger prawns.

£18.95

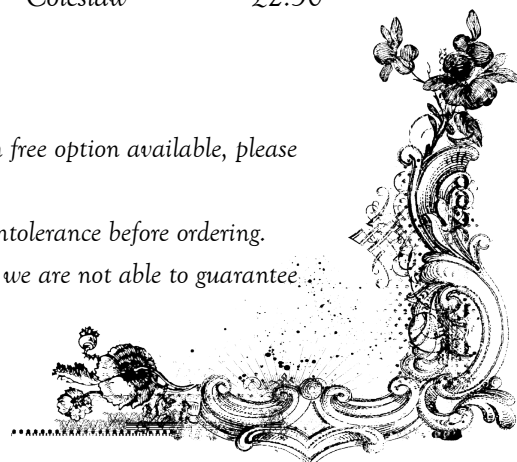
SIDE ORDERS

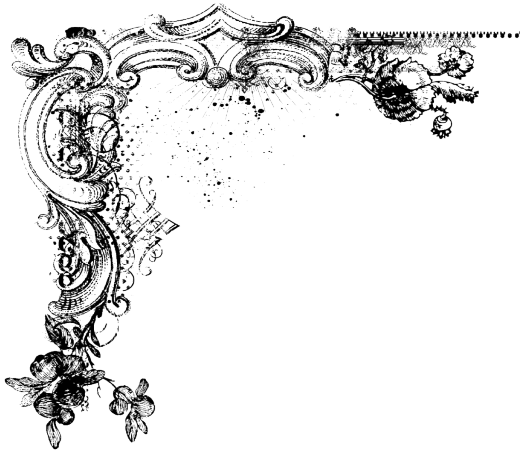
Rosemary chips	£3.95	Seasonal Vegetables	£3.50	Diane sauce	£3.50
Aspen fries	£3.95	Vegetable crisps	£2.95	Onion rings	£3.50
Sweet potato fries	£3.95	Peppercorn sauce	£3.50	Rich gravy	£2.50
Mixed leaf salad	£2.95	Blue cheese sauce	£3.50	Coleslaw	£2.50



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DESSERTS

Sticky Toffee Pudding

Served with double jersey ice-cream and toffee sauce.

£6.50

Apple & Cinnamon Strudel

Filled with apple and sultanas, served with ice-cream.

£6.50

Banoffee Pie

Served with caramelised banana and ice-cream.

£7.50

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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