



THE
NEW INN
·HARBORNE·

Sunday Social Bloody Marys Original (vodka), Virgin (no alcohol), Red Snapper (gin), Maria (tequila) & Red hot

All our Marys are served with seasoning, spices & sauces to flavour to your own liking - £5

Sunday Lunch Menu

1 course £12, 2 courses £16, 3 courses £19.50

To Start

Classic French Onion Soup

Chicken Liver Pate, Red Onion Marmalade, Toasted Brioche

Tomato, & Mozzarella, Rocket & Pesto Dressing

Classic Prawn Cocktail, Bloody Mary Sauce

Main Course

Roast Herefordshire Beef, Homemade Yorkshire Pudding, Red Wine Jus
Fantastic with G6 old vine Grenache.

Duo of Salmon & Seabass, Fresh Herb Risotto, Mustard Cream Sauce
Great with Amanti Prosecco.

Aubergine Fritters, Butternut Squash, Red Pepper & Tomato Confit
This is beautiful with The Spee'wah Crooked Mick Viognier

Confit Duck Leg, Lyonnaise Potatoes, Juniper Jus
Great with our Pinot Noir de l'Hospitalet IGP d'Oc

Braised Lamb Shank, Creamed Potatoes, Mint Jus
This is perfect with our house red, El Muro Tinto

Roasts are served with roast potatoes, seasonal vegetables & gravy

Sides - Cauliflower Cheese - £3 Balsamic Onions - £2.00

Dessert

Bitter Chocolate Tart , Pistachio Ice Cream

Sticky Toffee Pudding, Rum & Raisin Ice Cream

Apple, Cinnamon & Ginger Crumble, Custard

Lemon Posset, Ginger Snap Biscuits