

Sunday at The New Inn – Example Menu

Roasted Tomato & Chilli Soup

Olives, Manchego Cheese & Sourdough Bread (v)

Bucket of Calamari, Aioli

Home Made Thyme & Garlic Sausage Roll, Chefs Brown Sauce

Bucket of Fries with Chimi Churri Mayo (V)

Chicken Liver Parfait, Rhubarb Chutney, Toasted Brioche

MAIN DISHES

CLASSIC BURGER - Our legendary 8oz 28 Day Mature Beef Pattie with Tomato, Gherkin, Special Sauce, served on Brioche with Fries £10.95

RIB-EYE—this 28 day mature 8oz steak is cooked to your liking, served with Potato, Onion & Dijon Mustard Salad, Tomato & Watercress £19.50

FISH & CHIPS—Local Beer Battered Haddock with Triple Cooked Chips, Mushy Peas & Tartar sauce £12.00

WHIPPED GOATS CHEESE with Grilled Asparagus, Pickled Beet & Quinoa £11.50 (V)

CHIPOLTLE & TOMATO STEW with Red Lentils and Breaded Courgette £11.50

PAN FRIED SCALLOPS - Smoked Mac n Cheese with Crab, served with Rocket & Red Onion Salad £14.50

PRAWN COCKTAIL - Gem Lettuce, Cucumber, Tomato dressed with Marie-Rose £5.50 / £10.75

CLASSIC SUNDAY - All £12.50

ROAST BEEF—28 day Matured Beef served with Market Fresh Vegetables, Garlic Roasted Potatoes, Peppered Swede & Yorkshire Pudding

Glazed Gammon-Free Range Jimmy Butlers Gammon glazed with English Mustard & Honey, New Season Potatoes, Market Fresh Vegetables & Blue Cheese Sauce

VEGETARIAN HASH with Garlic & Thyme Roasted Potatoes, Market Fresh Vegetables, Peppered Swede & Onion Gravy

SHARING BOARDS

MEAT BOARD - Home Made Sausage Roll, Chicken Liver Parfait, Finnociona salami, Piquante Chorizo, Baby Pickles, Chutney & Sourdough Bread £14.50

FISH BOARD - Hot House Smoked Salmon, Whitebait, Soused Mackerel, Pickled Cucumber with Sour Dough Bread £14.00

VEGETARIAN BOARD - Lemon & Black Pepper Hummus, Thyme Polenta Chips, Heritage Tomatoes, Goats Cheese Bon Bons, Pickled Beets & Chargrilled Flat Bread (V) £12.00

A SELECTION OF HOT AND COLD DESSERTS ARE AVAILABLE