



THE NEW INN

COUNTRY PUB

Nibbles

- Grilled halloumi - With roasted red peppers (GF)(V) £7.50
- BBQ pulled pork - Served with toasted bread (GFA) £7.00
- Olives - Stuffed with garlic (VE)(GF) £5.00
- Baked breads - With olive oil & balsamic (VE) £6.00
- Garlic Flatbread - Add cheese for £1.00 (V) £5.00

Starters

- Broccoli & stilton soup - Homemade soup, with a warm bread roll & butter (GFA)(V) £7.00
- Salmon & Prawn Cocktail - Salmon & prawns in marie rose sauce, cos lettuce, lemon, bread & butter (GFA) £9.00
- Calamari - Panko coated squid rings, deep fried, with garlic mayonnaise, lettuce & a lemon wedge £9.00
- Garlic Mushrooms - Mushrooms, cream, garlic, truffle oil & white wine, served on toast (V)(VEA)(GFA) £7.00
- Brie Wedges - Homemade deep fried brie wedges, served with a salad garnish & red onion chutney (V) £8.00

Flatbreads - All £10.00

Thin & crispy bread dough flatbread, topped with garlic butter & your choice of the following:
Add chips & coleslaw for £4.00 to make a main course

- Southern fried chicken, bacon, cos lettuce, parmesan & caesar dressing
- BBQ pulled pork
- Steak & stilton
- Grilled Halloumi & roasted red pepper (V)

Mains

All meals marked with a * are available in a half portion at half of the stated price

- Deep Fried Breaded Wholetail Scampi* - With chips, tartar sauce, peas, & a lemon wedge £16.00
- Chicken skewers - cajun spiced chicken breast, peppers & onions. Served with salad and chips (GF) £16.00
- Beef Lasagne* - Traditional homemade beef lasagne, served with a side salad & a slice of garlic bread £16.00
- Pie of the Day - Homemade pie of the day, with a puff pastry lid, chips or mashed potato & vegetables £18.00
- Shortcrust Pie - Homemade shortcrust pastry pie, chips or mashed potato & vegetables £18.00
- 8oz Rump Steak - with chips, peppercorn sauce, peas, oven roasted tomato & mushroom (GF) £21.00
- Salmon Tagliatelle - Salmon and tagliatelle in a cream and dill sauce £18.00
- Chickpea, spinach, tomato, & halloumi curry - With rice, a poppadum, mango chutney & naan bread. (GFA)(V)(VEA) £15.00
- Beef Burger - with lettuce, gherkin, tomato, red onion, & sweet chilli jam. Served with chips & coleslaw
Add bacon for £1, add cheese for £1, add pulled pork for £2 £15.00
- Southern fried chicken, bacon & brie burger - with lettuce & red onion chutney. Served with chips & coleslaw £15.00
- Lentil Burger - Vegan burger, with lentils, carrots, onions, garlic, & coriander. In a soft bun with vegan mayonnaise, lettuce, gherkin, tomato, & red onion. Served with chips & coleslaw (VE)(GFA) £14.00
- Honey roasted ham, egg and chips* - with a salad (GF) £16.00

Pizza's

Thin & crispy sourdough 11" pizza

Margarita - tomato base, mozzarella, (V)	£11.00
Pepperoni - tomato base, mozzarella, pepperoni	£12.00
BBQ meat feast - BBQ base, bacon, beef, chicken, peppers, onions	£15.00
Ham - tomato base, mozzarella, Parma ham, mushrooms, olives, rocket	£14.00
Vegan - tomato base, onions, peppers, olives, mushrooms, tomato, vegan mozzarella, (VE)	£12.00
Garlic pizza bread	£8.00
Cheesy garlic pizza bread	£10.00

Extra toppings - mushrooms, olives, peppers, onions £1.00 each

Extra toppings - Parma ham, bacon, chicken, beef, pepperoni £2.00 each

Children's - All £10.00

All children's meals come with a scoop of ice cream with a chocolate flake:

- Jacket potato with cheese & beans (GF)(V)
- Lasagne & garlic bread
- Ham, egg and chips (GF)
- Scampi, chips, & peas
- Cheeseburger, with coleslaw & chips
- Southern fried chicken goujons, chips & beans
- Vegan Quorn nuggets, chips, & peas (VE)

Sides

Fries (VE)(GF) £4.00
Cheesy Fries (V)(GF) £5.00
Chunky Chips (VE)(GF) £5.00
Cheesy chunky chips (V)(GF) £6.00
Mashed Potato (V)(GF) £4.50
Gravy £2.00
Coleslaw (VE)(GF) £3.00
Side Salad (VE)(GF) £3.00
Peppercorn Sauce £2.00

Loaded chips

Southern fried chicken	£10.00
<i>With bacon, caesar dressing, lettuce & parmesan</i>	
BBQ pulled pork (GF)	£10.00
Steak & stilton (GF)	£10.00
Halloumi & red pepper (GF)	£9.00
Truffle oil & parmesan (GF)(V)	£9.00

Salad's

Mixed leaf, radish, peppers, spring onions, cucumber, tomato, red onion, mustard cress & house made dressing, topped with any of the following:

- Southern fried chicken £14.00
- Salmon & prawns (GF) £14.00
- Steak (GF) £15.00
- Halloumi & red pepper (V)(GF) £13.00

Desserts - All £9.00

Honeycomb Cheesecake

Homemade cheesecake, served with a scoop of vanilla ice cream (V)

White chocolate and raspberry tart

Homemade rich & creamy tart, served with a scoop of raspberry ripple ice cream (V)

Cookie

Warm homemade milk chocolate chip baked cookie, with a scoop of banana ice cream, with toffee sauce and fudge pieces (V)

Summer fruit pavlova

Homemade meringue, fresh fruit, whipped cream and a scoop of blackcurrant sorbet (V)(GF)

Bread and butter pudding

With custard (V)

Chocolate fudge cake

Vegan chocolate fudge cake, served warm, with vegan vanilla ice cream (VE)

Trio of ice cream/sorbet

Please ask for the flavours available (V)(VEA)(GFA)

Lunch Menu - Served 12:00 to 2:30pm Monday to Saturday

Jacket potato - With a side salad & any of the following: (All GF) - All £11.00

- Cheese & beans (V)
- Vegan chickpea, tomato, & spinach curry (VE)
- Prawns & salmon in marie-rose sauce
- BBQ Pulled pork
- Creamy garlic mushrooms (V)(VEA)

Sandwich - White sliced bread, served with either, a small bowl of soup, a basket of chips, or a side salad & crisps (we also have gluten free bread) - All £10.00

- Prawns & salmon in marie-rose
- Egg mayo (V)
- Bacon & brie
- Honey roast ham and tomato

Also see our specials board!

GF = Gluten free GFA = gluten free available on request VE = Vegan VEA = Vegan option available on request V = vegetarian

Food allergy notice: As our menu consists of mainly homemade meals, & most of the food listed on our menu is prepared in our kitchen & restaurant, some items may contain the following ingredients & may cause contaminations with other items: milk, eggs, wheat, peanuts, & tree nuts. If you have a food allergy, please notify your server before ordering & we will do our best to accommodate you. We do have an allergy matrix available on request. Our cheesecakes are made exclusively for the New Inn by Lauren from Lauren's cakes & bakes.