



THE NEW INN

COUNTRY PUB

FATHER'S DAY MENU

Sunday 16th June 2024 - 12-4pm

Nibbles

- Grilled halloumi - With roasted red peppers (GF)(V) £9.50
- BBQ pulled pork - Served with a slice of toasted bread (GFA) £7.50
- Olives - Marinaded in garlic & basil (VE)(GF) £7.00
- Baked breads - With olive oil & balsamic (VE) £5.00
- Garlic flatbread - Add cheese for £1.00 (V) £5.00

Starters

- Salmon & Prawn Cocktail - Salmon & prawns in marie rose sauce, cos lettuce, lemon, bread & butter (GFA) £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 and red onion chutney (V) £8.00
- Calamari - Panko coated squid rings, deep fried, with garlic mayonnaise, lettuce & a lemon wedge £9.00
- Buffalo spiced chicken wings - very spicy wings, with celery sticks and blue cheese dip £9.00

Sunday Roast's

All meat roasts are served with a pig in blanket, stuffing, Yorkshire pudding, roast potatoes, fresh vegetables and gravy. We also have a gluten free option available with any of the meat's £16.00

Choose from:

- Slow roasted beef brisket
- Roast breast of turkey
- Roast loin of pork

Vegan beetroot wellington £11.00

With roast potatoes, fresh vegetables and vegan gravy (VE)

Sunday Sides:

Pigs in blankets £7.00

Roast potatoes £6.00

Cauliflower cheese £6.00

Mains

- Deep Fried Breaded Wholetail Scampi - With chips, tartar sauce, peas, & a lemon wedge £16.00
- Beef Lasagne - Traditional homemade beef lasagne, served with a side salad & a slice of garlic bread £16.00
- Chickpea, spinach, tomato, & halloumi curry - With rice, a poppadum, mango chutney & naan bread. (GFA)(V)(VEA) £15.00
- Honey roasted ham, egg and chips - with a salad (GF) £16.00
- Caesar salad - Chicken breast, anchovies, cos lettuce, Caesar dressing, parmesan, croutons and boiled eggs (GFA) £15.00
- New Inn Burger - Beef burger topped with American cheese, lettuce, gherkin, tomato, red onion, & sweet chilli jam, chips & coleslaw (GFA) £15.00
- Black and blue burger - beef burger topped with mushroom and melted stilton. With lettuce, gherkin, tomato, red onion, & sweet chilli jam, chips & coleslaw (GFA) £16.00
- Southern fried chicken, bacon & brie burger - with lettuce & red onion chutney, chips & coleslaw £15.00
- Lentil Burger - Vegan burger, with lentils, carrots, onions, garlic, & coriander. £14.00
In a soft bun with vegan mayonnaise, lettuce, gherkin, tomato, & red onion. Served with chips & coleslaw (VE)(GFA)
- Pulled pork flatbread - crispy garlic flatbread, topped with slow roasted BBQ pulled pork, with chips & coleslaw £14.00

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.



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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)
- Roast beef brisket, roast turkey or roast loin of pork

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

Desserts - All £9.00

Lemon Cheesecake

Homemade lemon cheesecake, served with a scoop of lemon sorbet (V)

Biscoff Cookie

Homemade Biscoff stuffed cookie, baked to order and served hot, with a scoop of caramelised biscuit ice cream and drizzled with Biscoff sauce (V)

Tropical fruit pavlova

Homemade meringue, fresh tropical fruits, whipped cream, mango sorbet and mango coulis (V)(GF)

Chocolate fudge cake

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

Apple crumble

Homemade apple crumble, cooked fresh to order (please allow 20 minutes for cooking) and served with vegan custard (GF/VE)

Trio of ice cream/sorbet

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

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