

THE NEW INN

COUNTRY PUB

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)	£6.00
		£5.00

Starters

•	Broccoli and stilton soup - Homemade soup, a warm bread roll and butter (GFA)(V)	£7.00
•	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
•	Brixworth pate - with toast, red onion chutney and a salad garnish (GFA)	£8.00
•	Bruschetta - toasted white sourdough flatbread, with tomato, red onion, olive oil, basil & balsamic (VE)	£7.00

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:

Sunday Sides:

Pigs in blankets £7.00

Cauliflower cheese £6.00

Roast potatos £6.00

Choose from:

- Slow roasted beef brisket
- Roast breast of turkey
- Lamb shank in mint gravy (+£3.00)

1 meat roast £16.00

2 meat roast £19.00

3 meat roast £22.00

Children's roast £10.00 (includes a scoop of ice cream with a chocolate flake for dessert)

Winter Vegetarian Gratin £12.00

Broccoli, cabbage, and leeks cooked in a creamy, cheesy white sauce, oven roasted and topped with melted cheddar. Served with a Yorkshire pudding, roast potatoes, vegetarian gravy and fresh vegetables (V)

Vegan beetroot wellington £11.00

With roast potatos, fresh vegetables and gravy

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 $Beef\ Lasagne^*\ \hbox{-}\ Traditional\ homemade\ beef\ lasagne,\ served\ with\ a\ side\ salad\ \&\ a\ slice\ of\ garlic\ bread\ br$ £16.00 Salmon Tagliatelle - Salmon and tagliatelle in a cream and dill sauce £18.00 Chickpea, spinach, tomato, & halloumi curry - With rice, a poppadum, mango chutney £15.00 & naan bread. (GFA)(V)(VEA) Honey roasted ham, egg and chips* - with a salad (GF) £16.00 $Shepherd's \ pie * \ \hbox{--topped with cheesy mashed potato \& served with vegetables (GF)}$ £17.00



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Main's continued....

Beef Burger - with lettuce, gherkin, tomato, red onion, and sweet chilli jam. Served with chips and coleslaw. £15.00 Add bacon for £1, add cheese for £1, add pulled pork for £2 £14.00 Lentil Burger - Vegan burger, with lentils, carrots, onions, garlic, and coriander. In a soft bun with vegan mayonnaise, lettuce, gherkin, tomato, and red onion. Served with chips and coleslaw (VE)(GFA)

Southern fried chicken, bacon & brie burger - with lettuce & red onion chutney.

£15.00

Served with chips & coleslaw

Salad's

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

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

Children's - All £10.00

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

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

Sides

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

Desserts - All £9.00

- Honeycomb Cheesecake Homemade cheesecake, served with a scoop of vanilla ice cream (V)
- $White\ chocolate\ and\ raspberry\ tart\ \hbox{-}\ \text{Homemade rich \& creamy tart, served with a scoop of raspberry\ ripple\ ice\ cream\ (V)}$
- 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)

 $GF = Gluten \ free \ GFA = gluten \ free \ available \ on \ request \ VE = Vegan \ VEA = Vegan \ option \ available \ on \ request \ V = vegetarian$ Food allergy notice: As our menu consists of mainly homemade meals, and most of the food listed on our menu is prepared in our kitchen and restaurant, some items may contain the following ingredients and may cause contaminations with other items: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server before ordering and 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 and bakes.