



THE
NEW INN
CERNE ABBAS

Homemade breads, olives, oils & aged balsamic 7.50

Truffled cauliflower soup, burnt almonds, chive oil & homemade bread 8.00

Venison loin, blackberry, hazelnut & parkin 12.00

Roast squash, goats curd, sage & pumpkin seeds 10.00

King scallops, sweet corn & leek 14.00

Baked Somerset Camembert ...Confit garlic, crispy onions, gooseberry chutney &
homemade breads 15.00

Dorset Charcuterie...Bresola, Coppa, Venison salami & pink peppercorn chorizo, olives,
gherkins, sun blushed tomatoes & homemade breads 25.00

Pressed beef short rib, mushrooms, shallot, fondant potato, carrot & Bordelaise sauce 25.00

Beer battered haddock, triple cooked chips, crushed peas & tartar 19.00

Truffled gnocchi, caponata, spinach, mozzarella & basil pesto 20.00

Monkfish, prosciutto, squid, saffron risotto & courgette 24.00

Lyons Hill Farm Ruby Red burger, Cornish Gouda, smoked bacon, pickled cucumber,
fries, slaw, black garlic & chive mayo 20.00

Lyons Hill Farm 28 day dry aged 100z Rump or 100z Sirloin, triple cooked chips, wild
mushrooms, spinach, tomato compote, green peppercorn & rosemary butter 27.00/32.00

Triple cooked chips, Fries, Lyonnais potatoes 5.00

Roast beetroot & red onions, sherry vinegar dressing 5.00

Rocket & radish salad, sunflower seeds, truffle & shallot dressing 5.00

A 10% discretionary service will be added to your bill...Thank you!!