



THE NEW INN

COUNTRY PUB

Nibbles

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| • 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

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| • 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 |

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:

Choose from:

- Slow roasted beef brisket
- Roast breast of turkey
- Slow roasted lamb shoulder

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)

Sunday Sides:

Pigs in blankets £7.00

Roast potatoes £6.00

Cauliflower cheese £6.00

Winter Vegetarian Gratin £12.00

Broccoli, cabbage, and leeks 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 potatoes, fresh vegetables and vegan gravy (VE)

Mains

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

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| • 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 |



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Main's continued...

- **New Inn burger** - with American cheese, lettuce, gherkin, tomato, red onion, sweet chilli jam, chips and coleslaw £15.00
- **Southern fried chicken, bacon & brie burger** - with lettuce, red onion chutney, chips and coleslaw £15.00
- **Lentil Burger** - Vegan burger, with lentils, carrots, onions, garlic, and coriander. £14.00
With vegan mayonnaise, lettuce, gherkin, tomato, and red onion. Served with chips and coleslaw (VE)(GFA)

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)

Desserts - All £9.00

Lemon Cheesecake

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

Biscoff Cookie

Warm homemade Biscoff stuffed cookie, baked fresh to order served warm, 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)

Apple crumble

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

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)

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

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.