

Summer Menu

Soup of the day, homemade bread 6.00

Laverstoke mozzarella, Isle of Wight heritage tomato, black olive, basil 8.50

Crispy smoked ham hock, pickled cauliflower, pickled apple, mustard veloute 8.00

Portland crab, Dorset wasabi, cucumber, black pepper & sesame tuille 9.50

Chalk Stream trout gravlax, dill, capers, fennel remoulade 8.50

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To share..

Baked Somerset camembert, red onion jam, sourdough croute 12.00

Dorset handcrafted charcuterie, olives, pickles, bread 16.00

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Beer battered fish & chips, crushed peas, tartar 14.00

New Inn burger of the day, fries, salad & slaw 14.00

Gnocchi, vine tomatoes, courgette, parsley 13.50

Dressed Portland crab, new potatoes or fries, salad, dill mayo, bread 18.00

Fossil Farm steak of the day, triple cooked chips, king oyster mushroom, tomato, Roscoff onion, Dorset watercress market price

Pork belly, haricot beans, chorizo & clams 18.50

Bream, radicchio, pepper salsa, new potatoes, lovage oil 18.00

Smoked chicken Caesar, crispy anchovies, rye croutons 14.00

Isle of Wight heritage tomatoes, fermented & pickled onions, pine nuts, basil 12.50

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Dauphinois, new potatoes, triple cooked chips, fries, mixed salad, tomato & onion salad, seasonal greens, roast garlic ciabatta

4.00 each

