

Summer menu

Served 12 -2.30 & 6.00 - 8.30

Spiced carrot & ginger soup, homemade bread 6.00

Laverstoke mozzarella, Isle of Wight heritage tomatoes, salsa verde & Cabernet Sauvignon syrup 8.50

Beetroot cured salmon, Dijon crème fraîche & lemon brioche 8.50

Crevettes, garlic butter & sourdough croutes 8.50

Slow cooked duck egg, Parma ham, pecorino & brioche 8.50

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To share..

Garlic & thyme baked Somerset camembert, white onion jam & brioche 13.00

Beetroot cured salmon, crevettes, whole tail scampi, whitebait, house salad & homemade bread 16.00

Ploughman's...Dorset cheeses, ham, hand raised pork pie, pickles & bread 15.00

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New Inn burger of the day, fries, salad & slaw 15.00

Dressed Portland crab, new potatoes or fries, house salad & spiced mayo 20.00

Free range chicken breast, crispy wing, thyme fondant, wilted greens, mushroom cream 18.00

Goats cheese & caramelised red onion tart, salsa verde 14.00

Beer battered cod, triple cooked chips, peas & homemade tartar 14.50

Fossil Farm 12oz rib eye, triple cooked chips, confit tomato, field mushroom & peppercorn sauce 28.00

Fish of the day, parmesan gnocchi, baby leeks & brown butter 18.00

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Triple cooked chips, wilted greens, fries, new potatoes, mixed salad 4.00 each

