



THE NEW INN

COUNTRY PUB

FOOD MENU

STARTERS & LIGHT BITES

SOUP OF THE DAY (V)

Fresh, homemade soup served with a warm rustic baguette and salted butter.

PRAWN COCKTAIL

Shredded little gem lettuce, avocado and cucumber salad topped with juicy Atlantic prawns, homemade marie rose sauce and a dusting of paprika, served with a slice of buttered sourdough bread.

BRUSCHETTA (V)

Sweet tomatoes, red onions, fresh basil and tangy balsamic glaze over crispy grilled rustic sourdough bread with a hint of garlic.

CHICKEN GOUJONS

Crispy, freshly made chicken goujons, crafted with our secret recipe, served with a zesty garlic aioli dip.

BREADED MUSHROOMS (V)

Button mushrooms freshly coated and deep fried until crisp, served with a garlic aioli dip.

BAKED CAMEMBERT SHARER (V)

Creamy Camembert infused with rosemary, garlic, and drizzled with golden honey, baked in a crusty bread loaf glazed with garlic butter.

PUB CLASSICS

Our meat is sourced from trusted local butcher, Steve Betts

HAM, EGG & CHIPS

Hand-cut honey glazed ham served with fried eggs, chips and salad.

WHOLETAIL SCAMPI

A generous portion of wholetail scampi served with chips, peas, tartare sauce and a wedge of lemon.

STEAK & ALE PIE

Tender chunks of braising steak slow-cooked in a mushroom and ale gravy, topped with puff pastry served with chips or creamy mashed potatoes, peas and a jug of gravy.

SAUSAGE & MASH

A thick Cumberland sausage ring served on a bed of creamy spring onion mash with peas and caramelised onion gravy.

HUNTERS CHICKEN

Smoked streaky bacon wrapped around a large chicken breast, smothered in bbq sauce and topped with cheddar and mozzarella cheese. Served with a side of chips, onion rings and salad.

CHICKEN TIKKA MASALA

Grilled tikka marinated chicken in a creamy tikka sauce, served with basmati rice, chips, naan bread and a poppadom.

THE NEW INN BURGER

Freshly ground 1/2lb beef patty or freshly coated chicken breast served in a toasted brioche bun with salad and a choice of sauce with a side of chips, onion rings and coleslaw.

- Add cheese & smoked streaky bacon

FISH & CHIPS

Freshly made beer battered cod served with chips, peas, tartare sauce and a wedge of lemon.

GAMMON STEAK

Cured, hand-cut, and expertly cooked, our thick-cut gammon steak is served with fried eggs, chips, garlic mushrooms, onion rings and salad.

8oz SIRLOIN STEAK

Cooked to your liking, our juicy sirloin steak is served with chips, garlic mushrooms, onion rings and salad

- Add peppercorn sauce

VEGETARIAN & VEGAN

7 **MUSHROOM PIE (V)** 15

Tender chunks of Quorn cooked in a creamy mushroom gravy topped with puff pastry, served with chips or creamy mashed potatoes, peas and a jug of gravy.

9 **TIKKA MASALA (V)** 14

Tender chunks of Quorn cooked in a creamy tikka sauce served with chips, basmati rice, naan bread and a poppadom.

7 **VEGAN BURGER (V, Ve)** 17

Plant-based burger patty served in a toasted vegan brioche bun with salad and vegan burger sauce with a side of chips, vegan onion rings and vegan coleslaw.

8 - Add vegan cheese & vegan bacon rashers 3

VEGAN SAUSAGE & MASH (V, Ve) 14

A trio of vegan sausages served on a bed of creamy vegan mashed potatoes with peas and vegan gravy.

8 *****

LITTLE ONES

All meals come with a chocolate brownie or ice cream for dessert!

14 **BURGER & CHIPS** 9

1/4lb freshly ground beef patty or freshly coated mini chicken breast served in a toasted brioche bun with a side of chips and beans.

16 **CHICKEN STRIPS** 9

Tender, freshly coated strips of chicken served with a side of chips and beans.

15 **CHEESY TOMATO PASTA (V)** 9

Penne pasta cooked in a cheese, tomato and basil sauce, served with garlic ciabatta.

17 **SAUSAGES & CHIPS** 9

Three pork sausages served with a side of mashed potatoes and beans (vegetarian option also available).

17 *****

ON THE SIDE

15 **ONION RINGS (V)** 4

CHEESY GARLIC CIABATTA (V) 4

MOZZARELLA STICKS (V) 5

17 **BREADED MUSHROOMS (V)** 4

SIDE SALAD (V, Ve) 4

17 *****

DESSERTS

15 **CHOCOLATE CHEESECAKE (V)** 7

A triple chocolate cheesecake made with white and dark Belgian chocolate with swirls of chocolate sauce on a biscuit base, served with fresh double cream.

17 **VEGAN CARAMEL TART (V, Ve)** 7

A gluten, wheat and milk free chocolate pastry case filled with salted caramel, chocolate ganache and chopped hazelnuts, served with a scoop of vegan ice cream.

3 **CHURROS (V)** 7

16 Sweet, choux pastry deep fried and rolled in cinnamon sugar, served with a chocolate dipping sauce.

17 **BANOFFEE PIE (V)** 7

Layers of toffee and banana on a biscuit base, topped with caramel cream, chocolate shavings and a drizzle of caramel, served with fresh double cream.

22 *****

Please advise staff before ordering of any allergies or specific dietary requirements

3 **V - Suitable for Vegetarians**

Ve - Suitable for Vegans