

# **New Inn Menu**

**All food cooked from fresh on the day**

**Food served Thursday to Saturday 12 – 2.30 5.30 – 8.30**

**Sunday 12 – 4**

**Extended hours by arrangement**

## **To Start**

**Cured Duck Ham served with beetroot & blackberries**

**Deux Viavides – Cajun Chicken & Beef Strips served with a Colbert  
sauce £5.45**

**Sticky Butterflied King Prawns served in Chilli & Ginger with salad  
garnish & lemon pigtail £6.85**

**Trio of Salmon - Gravlax, Oak Smoked Salmon & Salmon mousse  
served with seasonal leaves & Melba toast £6.85**

**Soup of the moment served hot with warm Parmesan croutons  
£3.95**

**Grilled Garlic button Mushrooms topped with Brie or Stilton £4.85**

**Bacon & Black Pudding bound in our demi & served en cruite £4.85**

## **Main Course**

**Fruits de mer pasta bound in white wine garlic cream      £12.85**

**Spanish style mixed fish & shell fish casserole baked in a piquant  
tomato sauce garnished with sauté potatoes      £14.85**

**21 Day 8oz Scotch Sirloin served with traditional garnish, triple  
cooked chips & seasonal vegetables (Larger steaks available) £18.95**

**Farm House Chicken Breast wrapped in Pancetta served on an  
Orange, Chilli & Mango sauce      £12.65**

**Three of our Artisan sausage with red onion gravy, triple cooked  
chips & garden peas      £9.65**

**Artisan bacon & Chicken Fettuccini bound in a white wine garlic  
cream served on Tagliatelle      £10.85**

**Tomato & basil Tagliatelle topped with grated Parmesan served  
with half a garlic ciabatta      £9.65**

**Fresh Fish served poached on wilted spinach with a lemon buerre  
Blanc & Crayfish garnish      POA**

## **Young Diners**

**(All meats made on the premises)**

**Two Free range egg & Artisan Cheddar Omelette**

**Air Cured Bacon, Egg, hand cut chips & peas**

**Two Traditional Sausage, hand cut chips & demi**

**Aged Steak, triple cooked chips & Demi**

**Butter Chicken Goujons, triple cooked chips & demi**

**Cherry Tomato & Basil Pasta topped with Parmesan**

**All £4.95**

**Smaller portions also available on most main meals at the  
chefs discretion**

## Desserts

**70% Coco Chocolate Torte served with double cream £4.95**

**Fresh Fruit butter Crumble with double cream or ice cream £4.95**

**Crème Brulee & shortbread biscuit £4.95**

**Passion fruit Posset £4.95**

**Homemade Ice creams (Adults Only!!) served with salted caramel, chocolate sauce or fruit coulis £4.95**

**Rum & Raisin / Madagascan Vanilla & Vodka**

**A cheese board with choice from Award Winning Cheddars, French Brie or Leistershire Stilton with biscuits & Red onion Marmalade & grapes £5.85**

**Hot Chocolate £1.80**

**Filter Coffee /Cappuccino £1.80**

**Coffee (Instant or Decaf) £1.50**

**Tea £1.50**

## Lunchtime Light Bites

Three egg omelette with your choice of ingredients £5.35

A Toasted Artisan baked Ciabatta & seasonal garnish with

Artisan Bacon - Three slices of our own £5.25

Smoked Scotch Salmon & cream cheese £6.25

Steak and Red onion Marmalade £5.65

Award winning 18 month old Cheddar with red onion marmalade

£5.25

Cajun Chicken, seasonal leaves, Tomato & Mayo £5.25

Three of our Prime Pork Sausage & red onion marmalade £5.25

Artisan Bacon, Brie & Cranberry £5.85

### Side Orders

Small Hand cut Chips £2.00

Large Hand cut Chips £3.00

Garlic Ciabatta £2.00

Garlic Ciabatta with Mature Cheddar £2.80

House Gravy, Au Poivre, Orange Chilli & Mango, Italian Tomato or

Lemon butter sauce £2.30

Seasonal Vegetables £2.65

Side Salad £2.40

