

The New Inn



Something to Nibble or to Start

Garlic Butter Dough Balls £3.25 Mixed Marinated Olives £3.25 Somerset Piggy (Warm Crackling with Cidered Apple Sauce) £3.25
Olive Tappanade and Humous with Crostini Bread £3.75

Freshly Made Bowl of Soup with Hand Made Roll £5.00 ▶ South Coast Lobster Bisque with Gruyere Shortbread £5.50 ▶

Honey Grilled Fresh Figs £6.50 ▶

Warm Cornish Brie wrapped with Parma Ham served with Baby Leaf and Orange Salad

Smoked Salmon Roulard £6.75 ▶

Smoked Salmon filled with Cream Cheese and Prawns served with Toasted Crostini and Baby Leaf Salad

Cornish Beech Smoked Pork Loin £6.25 ▶

Home Smoked Pork Loin with Lapsang Souchon Poached Pears served with German Rye Bread

Venison and Pigeon Terrine £6.25 ▶

with Caramelised Baby Apples, Peach and Apricot Chutney and Granary Toast

Pan Cooked South Coast Scallops £8.50 ▶

cooked with Smoked Bacon, Garlic Butter finished with Cream served with Hand Made Bread

Grilled Field Mushroom £6.00 ▶

with Red Onion Marmalade, Grilled Smoked Bacon and Goats Cheese (can be served as V)

Smoked Haddock and Brixham Crab Cheese Fondue Pot £6.25

with Toasted Sough Dough Soldiers for Dipping

Oak Smoked Duck Breast £6.50 ▶

served with Crispy Smoked Bacon, Roasted Pine Nuts with Warm Olive Bread and a Gooseberry and Elderflower Compote

Main Courses

Grilled Sea Bass Provence £15.99 ▶

A Saute of Prawns, Scallops, Sun Blushed Tomatoes and Spaghetti of Courgettes in Garlic Butter with a Basket of Fries and Salad ▶

Swiss Steak £18.99 ▶

Medallions of Fillet of Beef with Butter Fried Onions, Smoked Bacon, Mozzarella, Red Wine Sauce, Fries and Tomato and Red Onion Salad

Roasted Breast of Creedy Duck £15.99 ▶

Roasted Duck in a Black Cherry and Redcurrant Sauce with Roasted Pears, Saute Potatoes and Vegetables topped with Vegetable Crisps

New Season Dartmoor Lamb Shank £15.99 ▶

Slow Cooked Lamb Shank on a Rosemary and Red Onion Suet Croute with Minted Gravy, Savoyard Potatoes and Vegetables served with Redcurrant Jelly

A Pair of Pheasant Breasts £14.00 ▶

Pan Fried with Chestnuts, Button Mushrooms, Button Onions in Sherry with Apple and Sage Mash and Buttered Cabbage

New Inn Steak and Kidney Pudding £14.99

West Country Beef and Kidney cooked in Ale, in a Suet Pastry Case with a Choice of Mash, Saute or Fries served with Fresh Vegetables

Double Cooked Pair of Souffles (V) £14.99

Spinach and Mozzarella, Sun blushed Tomato and Courgette Souffles on a Cream of Leek Sauce with Saute Potatoes and Buttered Savoy Cabbage

Grilled Venison Steak £15.99

Dartmoor Venison with a Peppered Gravy topped with Blackberries served with Gratin Potatoes, Vegetable Crisps and Vegetables ▶

Fillet of Brill Newburg £15.99 ▶

Fillet of Brill with Scallops, Crayfish and Prawns served with Freshly Made Lobster Bisque, a Basket of Fries

Pork Rib-Eye Steak £14.99

8oz Pork Steak topped with Apples, Smoked Bacon, Chorizo and crackling on a Cider and Mustard Sauce with Saute Potatoes and Vegetables

Fillet of Hake £13.50 ▶

Hake on a Saffron, Prawn and Smoked Salmon Risotto topped with Fresh Parmesan and Pea Shoots with Tomato and Olive Salad

New Inn Hand Made Burgers £11.99

Choice of 6oz Steak Burger, Lamb and Mint Burger, Venison Burger and Double Lobster and Crab in a Toasted Ciabatta Bun, Dill Pickles, Relish, Mayonnaise, Tomato and Lettuce with a Basket of Fries, add Burger £2.50 add Bacon, Cheese, Stilton, Goats Cheese, Chilli con Carne, Onion rings for only £1.50

Truffled Wild Mushroom, Courgette and Sun Blushed Tomato Risotto £14.99 (V)

Saffron Risotto topped with Parmesan Flakes and Vegetables crisps served with Tomato and Olive Salad ▶

See the Other Side for Two Course Dinner served Tuesday to Thursday for £15.99

DISHES CAN BE SERVED GLUTEN FREE AS INDICATED WITH A ▶

The Legal Stuff, all of our dishes are made from Raw Ingredients made in a kitchen using Nuts, Wheat and Dairy Products and other possible allergens, if you have particular allergies we can advise you on the dishes we cook food in fryers that may have cooked food with Gluten in while we endeavor to meet dietary needs on some occasions this may not be possible.

Our fish may contain Bones, Our Red Meats are Mature for 21 Days and May contain traces of Naturally occurring Fat, Our Steaks are approx 8oz raw Weight unless stated otherwise

We use as much locally sourced products as possible to reduce our carbon footprint.

In the unlikely event that you have a complaint with the food please let us know at the beginning so we can rectify it as we cannot after

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