

The New Inn



Something to Nibble while you wait

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

To Start

Honey Grilled Fresh Figs and Cornish Yarg wrapped with Chorizo served with Baby Leaf and Orange Salad £6.50 ▶

A Brandied Smooth Pate of Chicken and Duck Livers with Home Pickled Pears and Chutney served with Granary Toast £6.25 ▶

Smoked Mackerel and Smoked Salmon Pate with a Crayfish, Pineapple, Chilli and Baby Leaf Salad and Melba Toast £6.75 ▶

Pan Cooked South Coast Scallops cooked with Smoked Bacon, Garlic Butter finished with Cream with Hand Made Bread £8.95 ▶

A Beer Battered Tempura of Cauliflower Florets on an Indian Red Lentil Curry £6.00 (VEGAN)

Grilled Field Mushroom with Red Onion Marmalade , Grilled Smoked Bacon and Goats Cheese £6.50 (can be served as V) ▶

add a Salad and Home-made Bread to make a Light Lunch or Meal for £3.50

Main Courses

Roast Duckling £15.99

Slow Roast Duck with a Irish Whisky and Marmalade Sauce, Candied Orange Zest and Oranges, Saute Potatoes and Vegetables ▶

Rump of Devon Lamb £15.99

New Season Lamb with Fresh Mint and Pine Nut Crumble, Baked Cauliflower Cheese , Garlic Potatoes, Minted Gravy and Red Currant Jelly ▶

Chicken and Somerset Brie £14.99

Filletts of Chicken Breast Pan fried with Somerset Brie rolled in Parma Ham and Leek on a Light Mustard and Cheese Sauce with a Basket of Fries and Salad ▶

Fillet of Pork £15.99

Griddled Medallions of Pork on Thatchers Gold Cider and Coarse Grain Mustard Sauce with Apple Fritters, Crispy Crackling, Saute Potatoes and Vegetables ▶

Double Souffle (V) £14.99

A Dish of Spinach and Mozarella, Sun blushed Tomato and Courgette Souffles on a Cream of Leek Sauce with Saute Potatoes and Sugar Snap Peas

Steak and Surf £19.99

Prime Fillet Steak rolled with Smoked Bacon with a Skewer of Garlic King Prawns and Scallop Fritters, Basket of Fries and Salad ▶

New Inn Hand Made Burgers £11.99

Choose From 6oz Steak Burger, Lamb and Mint Burger, Venison Burger, Pork, Apricot and Chill Burger and Double Lobster and Crab with Toasted Ciabatta Bun, Dill Pickles, Relish, Mayonnaise, Tomato and Lettuce with a Basket of Fries ▶

Double up for £2.50 add Bacon, Cheese, Stilton, Goats Cheese, Chilli con Carne, Onion rings for only £1.50

Truffled Wild Mushroom Risotto £14.99 (V)

Truffled Wild Mushrooms and Saffron Risotto topped with Parmesan Flakes and Parsnip crisps served with Tomato and Olive Salad ▶

Our dishes can be served Plain if Desired

Side Dishes

Salad £2.20 Dish of Vegetables £2.00 Basket of Chips £3.20 Cheesy Chips £3.70 Garlic Bread £1.75 Garlic Bread and Cheese £2.15

***DISHES CAN BE SERVED GLUTEN FREE AS INDICATED WITH A ▶
we will charge 50p extra for Gluten Free Bakery Products replacing Breads etc on Menu***

In the Unlikely event there is something wrong with your Meal please tell us at the beginning where we can rectify our error as we cannot do so at the end

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.

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.