



The New Inn Fixed Price Dinner

To Start

Freshly Made Soup
with Hand Made Bread ►

Smoked Salmon and Smoked Mackerel Pate
with Baby Leaf Salad and Lemon Mayonnaise ►

Pressed Terrine of Ham and Apricot
with Pickled Pears and Melba Toast ►

Deep Fried South Coast Whitebait
with Lemon Wedge and Garlic Mayonnaise

Main Courses

Beef and Venison Parcel ►

Beef stuffed with Venison in a Smoked Bacon, Mushroom and Onion Sauce
with a Courgette and Horseradish Pudding and Cauliflower Cheese

Fillet of Haddock Sauce Tartar

Pub Classic of Beer Battered Fillet of Local Caught Haddock with Fries, Tartar Sauce and Salad

Curried Lamb

Local cooked in Delicate Indian Spices with Basmati Rice, Poppadum and Mango Chutney

Honey Roast Belly Pork ►

Slow Cooked Belly on an Apple and Sage Mash with Cider and Mustard Sauce , Crackling and Apple Fritters

Double Cooked Spinach and Mozzarella Souffle

on a Cheese and Leek Sauce with Sauté Potatoes and Vegetables

Desserts

Steamed Ginger Sponge
with Custard

Strawberry and Elderflower Jelly
with Sable Biscuits ►

Lemon Curd Meringue Glace ►

Black Forest Roulard

Chocolate Roulard filled with Dark Chocolate and Cherries in Kirsch served with Double Cream

Cornish Yarg Cheese ►

with Water Biscuits, Quince Jelly and Grapes

Items marked with a ► can be served gluten free

£15.99 for Two Courses £19.99 for Three Courses