

# Lunch at The New Inn



## The New Inn lunch Menu

**Freshly Made Soup**  
with Hand Made Bread ►

**Deep Fried Cornish Brie**  
with a Port and Cranberry Cranberry Compote

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

**Smoked Haddock and Mozzarella Fish Cakes**  
with Lemon Mayonnaise and Fresh Lemon wedge

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

**Chicken and Duck Liver Pate**  
with Homemade Chutney and Granary 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

**Chinese Style Shredded Duck**  
Duck in a Plum and Hoi Sin Sauce served in a Tortilla Wrap on a Bed of Stir-Fry Vegetables

**Roast of The Day ►**  
serve with Yorkshire Pudding, Roast Potatoes and Fresh Vegetables

**Lasagne Al Forno**  
Traditional Beef Lasagne Baked with Cheese served with Salad and Garlic Bread

**Chicken and Wild Mushroom ►**  
A Fricasse of Chicken and Wild Mushroom wrapped in a Pancake served with Skinny Fries and Salad

**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

**Brandy Snap Basket**  
filled with Fruit Sorbets

**Cornish Yarg Cheese ►**  
with Water Biscuits, Quince Jelly and Grapes

Items marked with a ► can be served gluten free

**Two Course £12.99**

# Lunch at The New Inn

Three Course £14.99

*In the unlikely event there is something wrong with your meal please advise us at the beginning so we can rectify our mistake as we cannot do anything 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. Our fish may contain Bones, We use locally sourced products to reduce our carbon footprint. We cook food in Fryers that may have had Gluten in the Food. Our Red Meats are matured for 21 Days to enhance the flavour and may contain naturally occurring fat. If in the unlikely event there is something wrong with your meal please tell us at the beginning so we can rectify our error as we cannot do so at the end