



The New Inn Lunch

Freshly Made Soup with warm home-made Bread

Chinese Spare Ribs in Plum and Hoi Sin

A Smoked Mackerel and Salmon Parcel with Lemon Mayonnaise and Brochetta Toast

A Sauté of Button Mushrooms with Smoked Bacon, Garlic Butter , Cheese and Cream served with warm Artisan Olive Bread

An Platter of Italian and Spanish Meats with Garlic Doughballs

Main Courses

Lamb and Mint Pudding with Minted Peas and Carrots choice of Mash, Saute or Fries

Lasagne of Chicken and Chorizo in a Rich Tomato Sauce, Garlic Bread and Salad

Indian Spiced Lamb Meatballs on a Lentil Curry with Mango Chutney and Poppadum

Beer Battered Plaice Fillet with Tartar Sauce, Fries and Choice of Mushy and Garden Pease

Pan Fried Minute Steak Swiss Style

Minute Steak topped with Onions, Bacon and Mozerella Cheese, Fries and Salad

Home Made Nut Roast with Cider and Mustard Sauce, Saute Potatoes and Sugar Snap Peas

Desserts

Elderflower Panacotta

Bread and Butter Pudding and Custard

Steamed Lime Sponge Pudding and Custard

Almond Meringue with Summer Fruits

£14.95 for Two Course £3.00 for Third Course

Our Dishes can be Served Gluten Free where possible please notify when ordering

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

While we strive to meet dietary needs in some cases this may not be possible, would you please let us know before ordering as to allergens etc

We produce food in a kitchen where Nuts, Dairy and other allergens are present we minimise the risk but we cannot guarantee total risk free