



## **The New Inn Early Bird**

**Freshly Made Soup with warm home-made Bread**

**Deep Fried Breaded White Bait served simply with Lemon and Sweet Chilli Sauce**

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

**Spiced Pork Terrine with Pickled Pears, Chutney and Granary Toast**

**Smoked Chicken, Poached Pear Black Grape , Cornish Yarg Cheese in a Lime Mayonnaise**

### **Main Courses**

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

**Welsh Pork and Leek Pie topped with Cheesy Mash with Buttered Thyme, Bacon Cabbage**

**Beer Battered Goujons of Fish with Smoked Salmon and Spinach Sauce, Fries and Salad**

**Loin of Pork Steak with Gooseberry and Elderflower Sauce, Saute Potatoes and Vegetables**

#### **Lamb Koftas**

**Curried Meatballs with Basmati Rice, Lentil Curry, Poppadum and Mango Chutney**

**A Saffron Risotto of Seafoods with Garlic Bread, Tomato and Onion Salad**

**Tortellini filled with Peas and Shallots with a Wild Mushroom Sauce and Salad**

### **Desserts**

**Crepe Caramel with Spiced Strawberries**

**Steamed Lime Sponge Pudding and Custard**

**Chocolate Fudge Cake with Orange Sorbet**

**Steamed Spotted Dick and Custard**

**£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*