

The New Inn Fixed Price Menu

Freshly Made Broccoli and Stilton Soup with warm home-made Bread

Deep Fried Breaded White Bait served simply with Lemon and Garlic Mayonnaise

Grilled Field Mushroom with Welsh Rarebit and Red Onion Marmelade

Spiced Terrine of Ellies Pork with Chutney and Granary Toast

Double Cooked Salmon, Scallop and Crayfish Fish Cake with Wedge of Lime and Lime Dip

Baked Camembert with Cranberry and Port Compote and toasted Granary Soldiers

Main Courses

Pub Classic Beer Battered Scampi with Fries, Peas and Tartar Sauce

Duck and Redcurrant Pie topped with Cheesy Mash served with Peas and Carrots

Chicken, Parma Ham and Mushroom Pancake, Skinny Fries and Salad

Roast of The Day served with Yorkshire Pudding, Roast Potatoes and Vegetables

Pan Fried Breaded Escalope of Pork and Brie, Leek Sauce, Fries and Salad

Curried Lamb with Basmati Rice, Lentil Curry, Poppadum and Mango Chutney

Grilled Sirloin Steak with Traditional Trimmings £2.95 Extra (approx 6-7oz raw weight)

Desserts

Creme Caramel with Almond Biscuit

Meringue with Black Cherries and Black Cherry Ice Cream

Chocolate and Orange Trifle topped with Clotted Cream

Warm Poached Pear in a Pancake with Home Made Chocolate Sauce and Vanilla Ice Cream

Cornish Yarg Cheese, Crackers and Chutney £2.00 Extra

£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