

THE NEW INN

NIBBLES

Pigs in Blankets Honey glaze 5.00	Rosemary Focaccia Oil & balsamic (v, vg) 5.75	Chorizo Bites Chilli glazed (gf) 5.25	Marinated Olives (v, vg, gf) 4.25	Pork Crackling Apple sauce (gf) 4.50
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STARTERS & SHARERS

Fish Platter

Monkfish scampi, katsu cod goujons
whitebait, dill mayonnaise & tartare sauce
18.50

Mediterranean Platter

Cured meats, olives & roasted peppers,
garlic & chive hummus, warm ciabatta
18.50

Asian Pork Belly Bites

Glazed ketjap manis
chillies, coriander (gf)
9.00

Garlic & Chive Hummus

Roasted cauliflower, pitta
pomegranate (v, vg, gfo)
8.25

Chicken Liver Parfait

Red onion marmalade
toasted sourdough (gfo)
8.50

Chefs Soup of the Day

Rustic bread (v, vg, gfo)
6.75

Vegetable & Basil Tart

Balsamic glaze, rocket (v)
8.50

MAIN DISHES

Chicken Alfredo

Chicken supreme, linguine pasta
creamy Parmesan cheese sauce
18.00

Pork Belly

Colcannon mash, tender stem
pork & cider sauce (gf)
18.95

Market Fish

Mediterranean vegetables, basil butter
crushed garlic new potatoes (gf)
18.50

Beer Battered Fish

Chips, minted crushed peas
tartare sauce (gfo)
16.50

8oz Sirloin Steak

Chips, Parmesan crusted mushroom
roasted tomato, rocket (gf)
25.50

Pakora Burger

Indian spiced vegetable fritter
toasted bun, raita, chips (v, vg, gfo)
15.95

Spring Vegetable Risotto

Tomato & herb olive oil (v, vg, gf)
14.50

Ham Hock Terrine

Bubble & squeak, brace of fried eggs (gf)
15.50

Homemade Pie

Seasonal vegetables
buttery mash, gravy
16.95

New Inn Burger

6oz Beef burger, toasted bun, bacon, cheddar cheese
Bloody Mary relish, gem lettuce, chips (gfo)
16.95

SIDES

Truffle Parmesan chips (v, gf)	6.00	Onion rings (v)	5.00
Chips (v, gf, vg)	4.50	Mixed seasonal vegetables (v, vg, gf)	4.75
Cheesy chips (v, gf)	5.50	Mixed salad (v, vg, gf)	4.75
Garlic bread (v, gfo)	4.25	New potatoes (v, vg, gf)	4.75
Cheesy garlic bread (v, gfo)	5.25	Two doggy pork sausages	4.00
Peppercorn, Blue Cheese or Diane Sauce (gf)	3.50	Doggy ice cream	3.50

Our food is cooked fresh to order by our amazing kitchen team, there may be delays at peak times

STONE BAKED PIZZA

Margherita Cherry tomatoes mozzarella, oregano 12.50	Pepperoni Mozzarella red onion 13.50	Chargrilled Vegetables Mediterranean vegetables fresh basil 13.00	Hawaiian Ham hock pineapple 13.50	Hot & Spicy Spicy beef, chorizo jalapeño peppers 14.50
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RUSTIC CIABATTAS

Available daily between 12noon and 2.30pm

Cheddar cheese, chutney (v)	8.25
Ham hock, mustard	8.50
Roast beef, horseradish	8.95
Bacon, brie & cranberry	8.95

Rustic ciabatta rolls all served with
sea salted crisps & salad garnish (gfo)

CHILDRENS MENU

All children's meals are 9.00 each

Mini fish & chips, peas
Tomato pasta, cheese, garlic bread
4oz Cheeseburger, chips (gfo)
Sausage & mash, peas, gravy
BBQ chicken strips, chips, peas (gf)

Add kids chocolate brownie chunks
& vanilla ice cream for 4.00 (gfo)

DESSERT

Chocolate Brownie Salted caramel ice cream toffee sauce (gf) 7.50	Sticky Toffee Pudding Custard or vanilla ice cream 7.50	Lemon Posset Pomegranate syrup, shortbread (gfo) 7.50
Fruit Crumble Custard or ice cream (vgo, gf) 7.50	Amaretto & Cherry Cheesecake Black cherry syrup 7.50	West Country Cheese Platter Crackers, apples, grapes 9.00
Affogato Espresso coffee, Amaretto vanilla ice cream, shortbread 8.25	Ice Cream & Sorbet Vanilla (vgo), Chunky Belgium Chocolate Strawberry, Rum & Raisin, Salted Caramel Mango, Blood Orange, Raspberry 2.50 per scoop	Devon Cream Tea Scone, strawberry jam clotted cream, pot of tea 5.95

Add Clotted Cream to any dessert 1.00

COFFEE & DIGESTIFS

Americano	3.20	Tea	2.70
Espresso	2.95	English, Earl Grey, peppermint green, decaffeinated	
Latte	3.50		
Cappuccino	3.50	Liqueur Coffee	7.95
Flat White	3.50	Glass of Dessert Wine	6.95
Hot Chocolate	4.00	Glass of Port	4.50

Ask about our range of liqueurs

(gf) Gluten free, (gfo) Gluten free option, (v) Vegetarian, (vg) Vegan, (vgo) Vegan Option.
Food allergies & Intolerances – please speak to our team about the ingredients in your meal when placing your order.
We cannot 100% guarantee our premise are gluten & nut free