

THE NEW INN

NIBBLES & STARTERS

Marinated Olives

(v, vg, gf)
4.50

Cajun Pork Crackling

Spiced pear pickle (gf)
4.75

Warm Rosemary Focaccia

Oil & balsamic (v, vg)
5.95

Pigs in Blankets

Honey glaze
5.50

Smoked Bacon, Potato & Parmesan Croquettes

Romesco sauce (gf)
9.00

Goats Cheese & Fig Filo Parcel

Rocket, balsamic glaze (v)
8.50

Jerk Spiced Chicken Tacos

Lettuce, lime & ginger pickle
(gf)
9.50

Chefs Soup of the Day

Rustic bread (v, vg, gfo)
7.00

Monkfish Scampi

Mixed leaves, tartar sauce
lemon 9.00

Vegetable Bhaji Bites

Korma dip (v, vg, gf)
7.00

MAIN DISHES

Homemade Pie

Seasonal vegetables
buttery mash gravy
16.95

Chicken Satay

Jasmine rice, pak choi
peanut crumb, spring onion (gf)
18.50

Beer Battered Fish

Chips, minted crushed peas
tartar sauce (gfo)
16.75

Wild Mushroom & Celeriac Risotto

Sage leaves, toasted walnuts
(v, vg, gf)
15.50

8oz Venison Haunch Steak

Roscoff onion, roasted root veg
hassle back potatoes
tarragon & tomato jus (gf)
24.00

Halloumi & Roasted Vegetable Burger

Toasted bun, garlic mayo
chips (v, vg, gfo)
16.00

Homemade New Inn Burger

6oz Beef burger, toasted bun
bacon, cheddar, gem lettuce
coleslaw, chips (gfo)
16.95

8oz Sirloin Steak

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

Add Peppercorn, Blue Cheese
or Diane Sauce (gf) £3.50

Market Fish

Lemon roasted new potatoes
sugar snaps & mange tout
caper butter (gf)
18.95

SIDES

Truffle Parmesan chips (v, gf)

6.00

Loaded Chips: Satay *or* Jerk Chicken

7.50

Chips (v, gf, vg)

4.50

Cheesy chips (v, gf)

5.50

Garlic bread (v, gfo)

4.25

Cheesy garlic bread (v, gfo)

5.25

Onion rings (v)

5.00

Mixed seasonal vegetables (v, vg, gf)

4.75

Mixed salad (v, vg, gf)

4.75

New potatoes (v, vg, gf)

4.75

Two doggy pork sausages

4.00

Doggy ice cream

3.50

STONE BAKED PIZZA

Margherita Cherry tomatoes mozzarella, oregano 13.00	Pepperoni Mozzarella red onion 13.50	Mushroom & Blue cheese Spinach leaves 13.50	Hawaiian Ham & pineapple 13.50	Hot & Spicy Spicy beef, chorizo jalapeño peppers 14.50
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RUSTIC CIABATTAS

Available daily between 12 noon and 2.30pm

Cheddar cheese, chutney (v)	8.50
Coronation chicken	8.95
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 (gf)*

DESSERT

Triple Chocolate Brownie

Chocolate sauce
vanilla ice cream (gf)
7.95

Treacle, Maple & Pecan Tart

Chunky ginger ice cream
7.95

Crème Brûlée

Homemade shortbread (gfo)
7.95

Fruit Crumble

Custard or ice cream (vgo, gf)
7.95

West Country Cheese Platter

Crackers
9.00

Baked Vanilla Cheesecake

Mixed berry compote
7.95

Affogato

Espresso coffee & Amaretto
over vanilla ice cream
(or choose your own liqueur!)
8.95

Ice Cream & Sorbet

Vanilla (gf), Double Chocolate, Strawberry
Chunky Ginger (gf) Cappuccino Crunch
Vanilla Coconut (df, gf)

Devon Cream Tea

One scone, strawberry jam
clotted cream, pot of tea
5.95

Passionfruit or Blackcurrant sorbet
(contains hydrolysed wheat proteins)
2.50 per scoop

Add Clotted Cream to any dessert 1.00

COFFEE & DIGESTIFS

Americano	3.20	Tea	2.70
Espresso	2.95	English, Earl Grey, peppermint	
Latte	3.50	green, decaffeinated	
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