

THE NEW INN

NIBBLES & STARTERS

Marinated Olives

(vg, gf)
4.50

Pork Crackling

Apple sauce (gf)
4.75

Warm Rosemary

Focaccia

Oil & balsamic (v, vg)
5.95

Pigs in Blankets

Honey glaze
5.50

Lamb Faggot

Pea & mint hummus,
red wine reduction, feta (gf)
9.00

Asian Barbecue

Pulled Pork Tacos

Ginger & lemongrass stir fry (gf)
9.50

Bang Bang Cauliflower

Spring onion, sesame &
siracha mayonnaise (vg)
8.50

Chefs Soup of the Day

Rustic bread (v, vg, gfo)
7.00

Mac & Cheese Bites

Smoked bacon jam
£9.00

Salmon & Haddock Paté

Toasted ciabatta, confit fennel
pickled shallots (gfo)
£9.00

MAIN DISHES

Homemade Pie

Seasonal vegetables
buttery mash, gravy
17.50

Breaded Chicken Schnitzel

Sautéed new potatoes, watercress salad
creamy mushroom sauce (gf)
£18.50

Beer Battered Fish

Chips, minted crushed peas
tartar sauce (gfo)
16.95

Sweet Potato & Red Pepper Rogan Josh

Spiced rice, coriander naan
(v, vgo, gf)
15.50

8oz Sirloin Steak

Watercress salad, thyme roasted
tomato, gratin mushroom, chips (gf)
25.50

Add peppercorn, blue cheese
or Diane sauce (gf) £3.75

Market Fish

Sautéed new potatoes
seasonal greens
or dressed salad (gf)
18.95

Lambs Livers

Crispy bacon, Forestiere sauce
buttered mash, mixed greens (gf)
17.50

The New Inn 6oz Beef Burger

Mature cheddar, bacon, rocket
thyme roasted tomato, chips (gfo)
£17.50

Add a layer of Asian barbecue
pulled pork & crispy onions (gf)
£18.95

Halloumi & Roasted Vegetable Burger

Garlic mayo, chips (v, gfo)
16.00

SIDES

Truffle Parmesan chips (v, gf)

6.00

Asian Barbecue Pork Loaded Chips (gf)

8.00

Chips (v, gf, vg)

4.50

Cheesy chips (v, gf)

5.50

Garlic Focaccia (v)

4.50

Garlic & Mozzarella Focaccia (v)

5.50

Onion rings (v)

5.00

Sauteed Green Vegetables (gf, v, vg)

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	Pepperoni & Red Pepper	Hawaiian	Mushroom & Blue cheese	Asian Barbequed Pulled Pork
Cherry tomatoes mozzarella, oregano 13.50	Rocket 13.95	Ham & pineapple 13.95	Spinach leaves 13.95	Crispy onions 14.50

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)
8.00

Fruit Crumble

Custard or ice cream (vgo, gf)
8.00

Affogato

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

Lemon & Blueberry Frangipane Tart

Pistachio ice cream
8.00

West Country Cheese Platter

Crackers
9.25

Ice Cream & Sorbet

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

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

Sticky Toffee Pudding

Custard or ice cream (gf)
8.00

Raspberry Ripple Bomb

Raspberry syrup
homemade shortbread (gfo)
8.00

Devon Cream Tea

One scone, strawberry jam
clotted cream, pot of tea
6.25

Add Clotted Cream to any dessert 1.25

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