

Menu



We are a genuinely independent, traditional village pub, steeped in over 400 years of history as a coaching inn and public house.

STARTERS & SMALL PLATES

Bread, Olives & Oil with Balsamic (gfa, v, ve)	£ 7
Mini Prawn Toast , Spring Onions, Soy & Ginger Sauce	£ 9
Creamy Garlic Mushrooms with Crusty Bread (gfa, v)	£ 8
Winter Soup of the Day , with Homemade Bread. (gfa, v, veo)	£ 8
Ham Hock Terrine , Crusty Bread, Tomato Chutney & Salad (gfa)	£ 9

NEW INN BURGERS

House Burger , Double Smash Burger, American Cheese, Bacon, House Burger Sauce, Onion Rings, Garden Leaf Salad, Fries & Homemade slaw.	£ 18
Sticky BBQ Chicken Burger , Crispy Coated Chicken Breast, Homemade BBQ Sauce, Bacon, Hash Brown, Lettuce, Tomato, Fries & Homemade slaw.	£ 18
Thai-spiced Garden Burger , Thai Sweet Chilli Sauce, Garden Leaf, Tomato, Fries & Homemade slaw. (v, veo)	£ 15

PUB CLASSICS

Gammon, Egg & Chips , Gammon Steak, Chips, Egg & Garden Peas. Add Pineapple +£2 (gf)	£ 18
Wholetail Breaded Scampi , Chips, Salad, House Tartare Sauce & Lemon.	£ 18
Fish & Chips , Cider-battered Fish, Chunky Chips, House Tartare Sauce & Garden Peas. (gf)	£ 18
Steak , 8oz Rump Steak, Garden salad, Chips (or fries) & Grilled Tomato & Mushroom. (gf)	£ 25
Pie Dinner , Maids of Honour Pie Slice - choose from either Steak/Chicken/Mixed Vegetable Buttery Mash (or Chips), Seasonal Garden Vegetables & House Gravy. (v)	£ 18

MAINS

Saunders Liver & Bacon , Buttery Mashed Potatoes, House Onion Gravy & Vegetables (gf)	£ 18
Pan Fried Tuna steak , Rainbow Miso Salad, Sesame Seeds, Toasted Cashews & Spring Onions (gf)	£ 22
Garlic Teriyaki Mushrooms & Broccoli with Sticky Rice , Pickled Chillies, Vegetarian Prawn Crackers (gf, ve)	£ 17
Confit Belly Pork , Buttery Mashed Potatoes, Cider, Apple Sauce, Crispy Onions & Vegetables (gf)	£ 24
Butterbean & Lentil Dahl , fragrant Thai Peanut Sauce Roasted Butterbeans and Lentils, Poppadoms, Mango Chutney and Pickles (ve, gf)	£ 18
Chicken Katsu Curry , Sticky Rice, Pickled Rhubarb, Spring Onion, Onion Seeds, Pickled Chilli	£ 19

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SIDES

French-Fries or Chunky chips (gf)	£ 4.50
BBQ Chicken Tenders (gf)	£ 7.50
Garlic Bread (gfa)	£ 5
Sweet Potato Fries (gf)	£ 5
Onion Rings (gf)	£ 5
Garden Salad , with House Dressing (or Plain) (gf)	£ 4.50
Seasonal Garden Vegetables , (gf)	£ 5

DESSERTS

Warm Homemade Apple crumble , served with Vanilla Ice Cream	£ 8
Sticky Toffee Pudding , served with Butterscotch Sauce and Salted Caramel Ice Cream.	£ 8
Hot Fudge Brownie , served with Chocolate Sauce, Chocolate Crumb and Vanilla Ice Cream.	£ 8
Treacle Tart , served with Double Cream.	£ 8
Affogato , Shot of Espresso. Vanilla Ice Cream and a Sweet Treat.	£ 8
Ice-creams & sorbets , 2 Scoops. Please ask Staff for Today's Selection. (gf)	£ 6

Foods are prepared in our kitchen, where we use all allergens.

Please make the staff serving your table aware of any allergies or intolerances so that we can safely signpost and discuss your risk(s).

v= vegetarian | ve= vegan | veo= vegan optional | gf= gluten free | gfa= gluten free available

OUR FOOD PRODUCTION ETHOS

Our aim is to grow as much of our own produce on our small farm (under a mile from the pub) and harvest fresh for the kitchen, so maximum nutrients and flavour are retained. We are committed to growing using old-fashioned ways, and with no chemicals, either on the plants or in the soil. This means we have to share a small proportion of our spoils with local wildlife, but that's fine with us and as nature intended!

We have a large poly tunnel and are able to use the fresh water from our old well for our growing since the end of June 2026. Summer 2026, we will produce salad leaves, radishes, baby beetroots, mizuna leaf, chicory, kale, spinach, lettuces, rocket, watercress, parsley, sage, coriander, rosemary, broad beans, french beans, peas, pea shoots, tomatoes, sweetcorn, cucumbers, courgettes.....