



THE NEW INN

Sunday lunch Menu

STARTERS

- Fried whitebait with charred lemon wedge & tartar sauce . £8
- Soup of the day served with herb-roasted croutons & herb oil with white granary bread. £8
- Deep fried Brie, served with cranberry sauce , salad garnish £8

MAINS

The New Inn Roast Dinner: £17

Choice of topside of beef, pork or chicken

Served with roast potatoes, buttered seasonal vegetables, cauliflower cheese, red cabbage, a Yorkshire pudding, sausage meat stuffing and rich gravy.

Why not upgrade to a Supreme Roast?

2 meats for an additional £3 | 3 meats for an additional £5

Alternatives to Traditional Sunday Roast

Vegetarian Maids of Honour Pie

served with roast potatoes, buttered seasonal vegetables, cauliflower cheese, red cabbage, a Yorkshire pudding, and a rich gravy.

£18

New Inn fish & chips

crushed minted peas, tartare sauce, triple cooked chips.

£17

DESSERTS

Affogato served with vanilla ice cream, shortbread, & chocolate fudge.

£6

Ice cream & sorbet selection - 2 scoops. Please ask for today's selections.

£6

Sticky toffee pudding with coffee caramel sauce & vanilla ice cream.

£8

Rhubarb & marzipan steamed pudding, served with vanilla custard

£8

Dark Chocolate brownie, mixed berry coulis, chocolate ice cream

£8

SIDES

Triple cooked chips £4.50

Cheesy chips £5.50

Seasonal mixed salad £4.50

Seasonal buttered veg £5

Onion rings £5

with honey mustard dressing



Fancy a coffee or digestif to end the meal? Please see our lovely drinks menu for options.

All food is prepared in a kitchen which contains the 14 allergens. Please make your server aware of any allergens or intolerances.

