



The New Inn

Sunday Menu Sundays 12-4pm

Spiced Butternut squash soup (v), warm Flint Owl bakery bread, butter 8.00

Beetroot tartar, egg yolk, horseradish cream cheese 9.50

Baked camembert (v), onion marmalade & toasted sourdough 9.50

Ham hock terrine, celeriac remoulade, pickled grapes 8.50

Padron peppers (vg), lemon salt 8.00

Roasts

All served with selection of roasted & seasonal vegetables
Yorkshire pudding,

Local chicken supreme 22.00

Roasted sirloin of beef, horseradish 24.00

Slow cooked porchetta , apple Sauce 22.00

Josper fired hispi cabbage (v) 19.00

Main courses

Beer battered fish & chips, tartar sauce, crushed peas 17.00

Pan fried hake, haricot bean cassoulet, charred tenderstem 26.00

Sides

Cauliflower cheese 4.50 / Skin on fries 4.00 /
Hand cut chips 5.00 / Extra roast potatoes 4.00

Desserts

Apple crumble, creme anglaise 7.00

Sticky ginger sponge, brandy snap, butterscotch sauce, vanilla ice cream 7.00

White chocolate cheesecake, blackberry compote 8.00
Caramelised white chocolate tuille