



# The New Inn

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## Appetizers

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**TRUFFLED MUSHROOM PATE (V)** £7

*Truffled porcini mushroom pate topped with butter, croutes & cornichons*

**HOMEMADE SOUP OF THE DAY (V) (GFA)** £7

*freshly baked baguette & salted butter*

**TOMATO & BURRATA SALAD** £8

*Italian plum tomatoes, fresh Italian burrata & nduja dressing*

**PRAWN COCKTAIL** £8

*prawns tossed in marie rose sauce on salad*

**VEGAN SHWARMA (VG)** £7

*marinated soy strips, mini garlic naan bread & mint mayo dressing*

## 3 / 4 Meals

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**SINGAPORE SIZZLING PRAWN & CRAB** £12

*whole crevettes pan fried in a spicy crab butter with fresh baguette slices*

**SLOPPY PEDRO DOG** £10

*large hot dog topped with Petes chili and melted cheese*

**RAREBIT MAC & CHEESE** £9

*a creamy macaroni cheese with a welsh rarebit twist*

**BAKED SWEET POTATO** £9

*oven baked sweet potato with a steak fajita filling*

## Entrees

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**HOMEMADE TRADITIONAL FISH PIE (GF)** £17

*creamy fish pie, topped with buttery mash served with seasonal greens*

**GOURMET MINTED LAMB BURGER** £17

*grilled minted lamb burger topped with feta cheese, in a toasted sour dough bun, tzatziki, house salad & skin on fries*

**STEAK FRITES (GF)** £28/32

*hand carved 8oz OR 10oz dry aged sirloin steak, house salad, skin on fries & Jack Daniels peppercorn sauce*

**CARIBBEAN HAM, EGG & CHIPS (GF)** £17

*thick cut lightly spiced bacon chop, fried egg, grilled pineapple & chips*

**TOADY NEW INN STYLE** £17

*marmite & cheese sausages in a gherkin, pickled onion batter, creamy mash, garden peas & rich onion gravy*

**VEGAN THAI GREEN CURRY (GF) (VG)** £17

*sweet potato, pak choi & spinach thai green curry with steamed basmati rice*

**SAFFRON RISOTTO (V) (VGA)** £16

*creamy white wine & saffron risotto with roasted butternut squash, samphire, baby leaf spinach, parmesan & white truffle oil*

## Sides

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**SKIN ON FRIES** £4

**CHEESY FRIES** £6

**HOUSE SALAD** £4