

THE NEW INN

“Encouraging responsible
drinking since 1450”



Drinks & Wine list

A little history for you...

Hurstpierpoint is named after the Saxon for wood, which is Hurst and Simon de Pierpoint whom was given these lands after the Battle of Hastings.

The New Inn was so named after replacing the former Inn which was closed in 1450. So the New Inn is some 560 years young.

Originally built from old ships timbers the building has formed an important central feature of Hurstpierpoint for over half a millennia. The building has been extended over the years and now has a Georgian façade, but... look down the right hand side of the property and you can immediately see the old timbers and brick work.

The haunted cellar also has a strange tunnel (now bricked up) that is rumoured to lead to the church and Danny House (A grade 1 Listed Elizabethan mansion) some two miles away.

The village corn exchange was based here and this unique building has been recently restored to house the main restaurant.

The 1/2-acre beer garden is a real hidden gem; surrounded by beautiful flower borders and old walls, it is a safe and peaceful place for the whole family to enjoy the fabulous food and drink of the New Inn.

Whilst keeping the feel of the old pub we hope we have updated it for the 21st Century; you can be assured of a warm welcome, great beer, wine and food.

Wines

175ml / 250ml / Bottle

Local Sussex Wines

Plumpton Estate Cloudy Ridge Rose 2015 5.60 / 7.90 / 22.95
Red berries, soft, dry Rose

Albourne Estate - Bacchus 2016 6.80 / 9.80 / 27.95
Water white paleness with aromas & palate from grapefruit,
Lime and elderflower to cut grass and gooseberry

Hindleap English Sparkling Wine Seyval Blanc 2013 36.00
Light, delicate with apple, pear and a fresh finish

Wiston Estate Rose NV 7.50 125ml 42.00
Soft mousse with delicate red berry fruit.

Albourne Estate Blanc de Blancs 2013 8.50 125ml 45.00
Hints of Brioche, fine persistent mousse and long finish.
Traditional method using the highest quality cuvee
with grapes from a single vineyard and vintage..outstanding



175ml / 250ml / Bottle

Whites

Castillo del Moro Airen/Sauvignon 4.30 / 6.00 / 15.95
Crisp, fruity white with a twist of citrus and fresh, green apple fruit flavours

Les Saisons de la Vigne Blanc Sec - France 2015 4.80 / 7.10 / 17.95
Crisp and fresh with a hint of grapefruit

Murphy's Unoaked Chardonnay 5.10 / 7.30 / 18.95
A soft, delicate with ripe peach flavours and a smooth finish

Pinot Grigio, Argento 5.30 / 7.60 / 20.95
Rich with spicy fruit and a lovely clean, fresh finish

Mont Rocher Viognier 5.50 / 7.80 / 21.95
Apricot and honeysuckle notes with a creamy fresh finish

Holy Snail Sauvignon Blanc 5.80 / 8.50 / 22.95
Extremely fruity tropical Sauvignon

Ke Bonta Gavi 6.10 / 8.80 / 23.95
Melon and stone fruit flavours with a twist of mineral and spice

Snapper Rock Sauvignon Blanc 6.80 / 9.80 / 27.95
Bright and fresh with hints of gooseberry, citrus and nettle

Reds

Castillo del Moro Tempranillo/Syrah 4.30 / 6.00 / 15.95
Silky smooth with ripe dark fruit with a touch of spice

Kintu Merlot 4.80 / 7.10 / 17.95
Fresh red fruit flavours of strawberry and plum with soft finish

Domain St Felix Rouge 4.90 / 7.20 / 18.50
Soft and smooth with juicy black berry fruit and silky tannins

Murphy's Shiraz 5.10 / 7.30 / 18.95
Soft and smoky berry fruit, light spiced oak and hints of liquorice

DeAlto Rioja Tinto 5.30 / 7.60 / 20.95
Spicy, toasty aroma with rich, warm red fruit flavours and a vanilla finish

Kaiken Malbec Reserve 6.10 / 8.80 / 23.95
Softness and great balance with notes of chocolate and vanilla

Montsablé Pinot Noir 6.50 / 9.50 / 24.95
Smoky and juicy with hints of minerals and red berry fruit

Sangiovese Toscana Caparzo 6.80 / 9.80 / 27.95
Full of soft ripe fruit and a persistent spice to the finish

Sparkling

Prosecco Spumante DOC Biscardo 2016	4.95	125ml	25.00
Elegant, delicate and aromatic with apples and honeysuckle			
Georges Lacombe, Champagne Grand Cuvee Brut NV			36.00
Traditional Champagne grapes with notes of Brioche and Apricot			
Billecart-Salmon Brut Rose NV			75.00
Fresh on the nose with masses of red berry fruit on a rich, dry palate			

Sparkling Cocktails

Sussex 75			8.00
Blackdown Sussex Gin, Sugar, Lemon Juice & Prosecco			
Rose Love			8.00
Crushed Strawberry, Framboise liqueur, ice, Prosecco			

175ml / 250ml / Bottle

Rosé

Pinot Grigio Blush Villa San Martino	5.30	7.60	20.95
Soft, juicy berry fruit flavours and a clean crisp finish			
Chateau de Brigue Provence Rosé	6.10	8.80	23.95
Light, pale Rosé with a subtle strawberry finish			

Dessert Wine (37.5cl bottle)

Baumard Carte d'Or, Domaine des Baumard			20.00
Soft and fresh with hints of peach, melon and citrus			
Passito di Pantelleria			24.00
Complex, rich and elegant and has an intense flavour and a lingering finish			

Beers, Ales & Ciders

abv / Pint / Half

Draught Lagers

Peroni	5.1 / 5.50 / 2.75
Carling Black Label	4.0 / 4.30 / 2.15
Pravha	4.0 / 4.70 / 2.35
Guest Lager	/ 5.00 / 2.50

Draught Ales

Harveys Sussex Best	4.0 / 4.00 / 2.00
Dark Star Hophead	3.8 / 4.20 / 2.10
Meantime London Pale Ale	4.3 / 4.60 / 2.30
This week's Guest Ale	4.20 / 2.10

Draught Ciders

Orchard Pig Reveller	4.5 / 4.50 / 2.25
The Wobbly Press, Brighton Rocks	4.8 / 4.50 / 2.25

abv / Bottle

Bottled Lagers & Ales

Budweiser	4.8 / 3.75
Corona	4.5 / 3.80
Brewdog Punk IPA	5.6 / 3.95
Flying Dog IPA	4.7 / 3.95
Estrella Daura (Gf)	5.4 / 3.95
Peroni Gluten Free	5.1 / 4.00

abv / Bottle

Bottled Ciders

Local still

The Wobbly Press, The Marauder	5.0 / 4.50
The Wobbly Press, The Boxer	6.1 / 4.50
The Wobbly Press, The Dame	4.0 / 4.50
Trenchmore Farm, Silly Moo	4.8 / 4.50

Others & Sparkling

Old Mout Strawberry & Passion Fruit	4.0 / 4.50
Old Mout Kiwi & Lime	4.0 / 4.50
Old Mout Summer Berry	4.0 / 4.50
Magners	4.5 / 4.20

abv / Can

Cans

Dead Pony Club	3.8 / 4.25
13 Guns American Pale Ale	5.5 / 4.25

Local Sparkling Cider

Eden Four Berries Sussex Cider	4.0 / 4.00
Eden Apple Sussex Cider	5.0 / 4.00

Non or Low Alcohol

Becks Blue	3.00
Erdinger Low Alcohol	3.00

Gins

Anno Kent Dry Gin	3.70
Juniper and light herbal notes on the nose. Citrus builds alongside a very tasty spice	
Aviation American Gin	3.75
Very clean and all on the juniper. Beautiful lavender flavours with citrus, sweet grains and spice	
Blackdown Sussex Dry Gin	3.75
Strong juniper and lemon with woody notes calming down for a smooth and fruity finish, a wild ride	
Bombay Sapphire Vapour Infused Dry Gin	3.50
Flavoured with 10 botanicals, it offers up quite a spicy hit with perhaps less juniper than other gins	
Brighton Gin	4.30
Made by a small team of fanatics in Brighton in tiny quantities with fresh juniper, orange peel, angelica, lime, milk thistle and other locally sourced organic spices	
Chilgrove Dry Gin (West Sussex)	3.55
A full, smooth and well-balanced gin with a unique 11 botanical deep complexity, yet it has a refreshingly simple ethos and approach	
Death's Door American Dry Gin	4.35
The wild juniper is very aromatic and somewhat citrusy, coriander gives a very spicy dryness and fennel provides a spice aroma	
Edinburgh Gin	3.15
Juniper laced with herbs and citrus fruits burst open alongside floral aromas	
Gin Mare (Barcelona)	4.70
A fragrant, aromatic nose with subtle aniseed, crushed juniper berries and lemon peel. Background herbal notes with a hint of black olive. Savoury and refreshing	
Gordon's Special Dry Gin	2.85
Distinctive refreshing taste from the finest juniper berries and a selection of other botanicals	
Hendrick's	3.95
Subtly different botanicals including a unique infusion of rose petals and cucumber	
No. 171 Portobello Road London Dry Gin	3.25
Spicy for a London gin, the typical juniper hit dialled down allowing nutmeg and cinnamon to show	
Silent Pool (Surrey)	4.25
A rich and clean juniper driven gin with floral layers of lavender and chamomile	
Sipsmith London Dry Gin	3.60
Floral, summer meadow note, followed by mellow rounded juniper and zesty, citrus freshness	
Ungava Canadian Gin	3.95
The first thing that anyone will notice about Ungava Gin is that colour. Lots of citrus fruits, each botanical has its place and can be picked out as the nose grows with each sip	

Gin Cocktails

Brighton Cooler	8.00
Brighton Gin with Elderflower, Cucumber, Black Pepper and Fever Tree Mediterranean Tonic	
New Inn Collins	8.00
Blackdown Gin, Pressed Apple Juice, Freshly Squeezed Lemon Juice, Elderflower and soda	
Classic Martini	8.00
Sipsmith Gin with dry Vermouth, shaken or stirred, dirty or classic... your choice?	

Mixers

Folkingtons Tonic / LC tonic	1.75
Fever Tree	1.95
Indian Tonic, Naturally Light, Elderflower, Aromatic, Mediterranean	
Bottle Green Mixers	1.95
Pomegranate & Elderflower Pink Tonic	

Whiskeys, Whiskys & Bourbons

Single Malts

Glenfiddich 12yr Old (Speyside)	3.95
Characteristic sweet, fruity notes. Develops into butterscotch, cream, malt and subtle oak flavours	
Laphroaig 10yr Old (Islay)	4.25
Surprising sweetness with hints of salt and layers of peatiness. Full bodied with a lingering finish.	
Dalmore 12yr Old (Highlands)	4.55
Notes of Seville marmalade and triple sec with winter spices and fruitcake Zesty cocoa and milk chocolate	
Auchentoshan "3 Wood" (Lowlands)	5.10
Intense, sweet and complex with a rich golden bronze appearance. It has a blackcurrant, brown sugar, orange, plum and raisin aroma with a fruit and syrup taste. The finish is fresh and fruity with long lasting oaky sweetness	
Glenmorangie 10yr Old (Highlands)	5.50
Very fruity with rich notes of lemon, nectarine, apple & Spices	
Oban 14yr Old (West Highlands)	4.30
Mouth-filling late autumn fruits - dried figs and honey-sweet spices followed by a smoky, malty dryness. Long, smooth-sweet finish with oak-wood, dryness and a grain of salt	
Lagavulin 16yr Old (Islay)	6.50
More like Lapsang Souchong tea than Lapsang Souchong! One of the smokiest noses from Islay. It's big, very, very concentrated, and redolent of iodine, sweet spices, good, mature sherry and creamy vanilla. Stunning	

Blends & Bourbons, Scotch & Irish

Famous Grouse	2.95
Jameson	3.75
Makers 46	4.70
Makers Mark	4.00
Bushmills Original	4.00
Jack Daniels	3.50
Jim Beam	3.75
Southern Comfort	3.50

Whiskey & Bourbon Cocktails

Old Fashioned	8.00
Jack Daniels, Ice, Angostura, twist of Orange and a touch of sugar	
Our Manhattan	8.00
Makers 46, Sweet & Dry Vermouth, Angostura, stirred through ice	
Mint Julep	8.00
Sometimes known as the bourbon mojito this cocktail is refreshing and warming! Jack Daniels, Sugar, Fresh Mint, dash of soda	
Penicillin	8.00
Blended Scotch, Honey & Ginger Syrup, Lemon Juice, Candied Ginger and a drop of Laphroaig to finish	

Mixers

Folkingtons Ginger Ale	1.75
Contour Coca Cola bottle (Diet , Zero)	2.50
Coca Cola or Diet Coke Splash	0.80
Lemonade Splash	0.80
Soda Splash	0.50

Vodkas

Smirnoff	2.95
Russian Standard	3.00
Stolichnaya	3.50
Finlandia	3.80
Chase	3.80
Blackdown Sussex Vodka	3.80
Chase Marmalade	4.00
Skyy	4.00
Grey Goose	4.20
Absolut	4.20
Anno Elderflower Vodka	4.20

Vodka Cocktails

Espresso Martini Double Shot of Blackdown Sussex Vodka, Kahlua, Espresso Coffee, strongly shaken with Ice to give a creamy finish, completed with a sprinkling of chocolate and roasted coffee beans	8.00
Cosmopolitan Double shot of Grey Goose Vodka. Cointreau, Cranberry Juice, Squeezed limes. Shaken and strained through Ice & served with flamed Orange twist	8.00
Chase Marmalade Fizz Double shot of Chase Marmalade Vodka, Dash of Cointreau shaken with orange juice, ice and Candied orange peel, topped up with Prosecco	8.00

Mixers

Folkingtons Tonic / LC tonic	1.75
Fever Tree	1.95
Contour Coca Cola bottle (Diet , Zero)	2.50
Coca Cola or Diet Coke Splash / Lemonade Splash	0.80

Rums

Bacardi	3.00
Sailor Jerry (Spiced)	3.50
Captain Morgan (Dark spiced)	3.50
Kraken	3.50
Havana Club 3 Year Old	3.00
Havana Club Especial	3.75
Wray & Nephew Overproof	4.00
Malibu	3.00

Rum Cocktails

Classic Mojito Havana 3 Year old Rum, Brown Sugar, Fresh Mint and squeezed Lime, soda & Ice	8.00
Dark & Stormy Originally from Bermuda we are giving it a darker twist with Kraken Rum, Sugar, Squeezed Lime and hot Luscombe Ginger Beer	8.00
Cuba Libre Havana Especial Rum, Squeezed Lime Juice, Ice & Coca Cola	8.00
Mai Tai Wray & Nephew Rum, Cointreau, Orgeat Syrup, Squeezed Lime Juice, Sugar & Ice	8.00
New Inn Plantation Punch Wray & Nephew Overproof Rum, Southern Comfort, freshly squeezed lemon Juice, Sugar Syrup, Angostura, Ice & Soda	8.00

Mixers

Luscombe Hot Ginger Beer (Bottle)	2.95
Splash Ginger Beer, Coke or Lemonade	0.80
Contour Coca Cola bottle (Diet, Zero)	2.50

Other Spirits / Vermouths

Courvoisier	3.50
Janneau	4.00
Pernod	3.50
Noilly Prat (50ml)	3.50
Martini Bianco / Rosso/ Cinzano Bianco (50ml)	3.00

Liqueurs

Baileys (50ml)	3.50
Drambuie	3.50
Disarrono Amoretto	3.50
Grand Marnier	3.25
Kahlua	3.25
Jagermeister	3.50
Sambuca Black or White	3.50
Tequila White or Gold	3.50
Tequila Café Patron	4.00
Tia Maria	2.95
Tuaca	3.50

Fortified & Sherry

Hidalgo La Gitana Manzanilla	3.50	Los Arcos Amontillado	3.50
Don Nuno Olorosso	3.50	San Emilio Pedro Ximenez	3.50
Harveys Bristol Cream	3.00	Harveys Amontillado	3.00
Tio Pepe Fino	3.25	Taylors LBV	4.00
Cockburns Ruby Port	3.00	Portal Fine White Port	4.00
Sandeman LBV	4.40		

Soft and non alcoholic

Splash / Half / Pint

Coca Cola / Diet Coke	0.80 / 1.75 / 3.00
Lemonade / Draught Ginger Beer	0.80 / 1.75 / 3.00
Cranberry Juice	0.80 / 1.75 / 3.00

Bottle

Appetizer	2.50
Wobblegate (Local)	2.50
Crushed Apple, Apple & Elderflower, Apple & Raspberry, Apple & Rhubarb, Apple & Blueberry, Apple & Pear	
Folkingtons Juices	2.50
Orange, Summer Berry, Tomato	
Fevertree Tonics	1.95
Elderflower, Mediterranean, normal & LC	
Frobishers Fusions	2.50
Folkingtons Tonics & Ginger Ale	1.75
Luscombe Hot Ginger Beer	2.95
Redbull	2.00

Hot Drinks

Coffee

Americano	2.50	Espresso	2.25
Café latte	2.95	Hot Chocolate	3.00
Macchiato	2.50	Cappuccino	2.95
Flat white	2.95	Double Espresso	3.00

Tea

Novus award winning tea infusions	Spicy rooibos
English breakfast	Wild encounter
Egyptian mint	White mulled wine
Persian pomegranate	Eight secrets of the far east (green)

2.50 mug - 5.00 large pot

The New Inn



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