

The New Inn



The New Inn's wood fired pizzas

Our sourdough is homemade using the finest Italian stone ground flour, A five day process finished with a final prove of 24 hours. Topped to order with simple but high quality ingredients & then cooked in chef's own hand crafted wood oven at around 450 degrees!

Pizza menu

Cheese & tomato £9

Sardinian plum tomato & oregano sauce, mozzarella cheese & fresh rosemary.

Meat £12

Sardinian plum tomato & oregano sauce, mozzarella cheese, Spiced Spanish chorizo sausage, pulled free range pork belly, prosciutto, Kalamata olives, basil & olive oil.

Fish £12

Sardinian plum tomato & oregano sauce, mozzarella cheese, White Anchovy fillets, prawns & corn off the cob.

Veggie £12

Sardinian plum tomato & oregano sauce, Gorgonzola cheese, Baby leaf spinach, field mushrooms, rosemary & garlic

Extra toppings £1

Kalamata olives, Mozzarella, chilies, Sun blush tomatoes, jalapenos, Gorgonzola, fresh basil, Field mushrooms, spinach,

Extra toppings £2

Spiced Spanish Chorizo sausage, prawns, prosciutto, white Anchovy fillets, pulled free range pork belly,

Boxed pizzas are also available to take away!

Coming soon: children's build your own pizza day (bring an apron ☺)