

The New Inn



Tapas, Boards & Beginnings

Baked warm breads, Aioli & marinated Olives (v)	5.00
Selection of Soups, Warm Bread & South Downs Butter(v)	5.50
Baked Sussex Camembert, Red Onion Marmalade & Warm Breads (v)	8.00
Halloumi Salad, Fig, Piquillo Pepper & Harissa Chutney (gf)(v)	6.00
Deep Fried Sussex Brie Wedges, Homemade Tomato Chutney, Organic Leaves (v)	6.00
Brighton Gin Cured Salmon, Organic Leaves Aioli, Pickles Oatcakes	7.25
Homemade Chicken Liver Pate, Warm Bread & South Downs Butter	6.00

Sandwiches

Served in either Ciabatta, Sourdough wrap or Rosemary Focaccia, Coleslaw & Salad With Fries	6.50 8.50
Olde Sussex Cheddar, Fig & Date Chutney (v) Tuna, Mayo & Red Onion Ham, Salad & Mustard Cured Bacon, Lettuce & Tomato Sussex Goats Cheese & Red Onion Marmalade (v)	

Need More ...or Less?

Hand cut Thick Chips	4.00	Skinny Fries	3.00
Add cheese	5.00	Add cheese	4.00
Homemade Slaw	2.00	Sweet pot' fries	4.50

Main Plates & Grills

Burgers served with Fig Chutney, Baby gem lettuce, Sliced tomato, pickles, toasted Bun, fries & salad (gf available)	
6oz Trenchmore Farm Wagyu Beef Burger, Cured Bacon & Melted Cheese	13.95
Homemade Spicy Black Bean Burger, Melted Vegan Gouda (v, vg)	13.95
<i>£1 to swap for Brighton Blue Cheese or Sussex Brie</i>	
Traditional Beef Bourguignon, Creamy Garlic Mash & Braised Red Cabbage (gf)	13.95
Confit Duck & Sausage Cassoulet, Warm bread	13.95
Harveys Ale battered Fish, mushy peas, homemade tartare sauce, hand cut triple cooked chips (gf alternative available)	13.95
8oz Gammon Steak, Fried free range egg, Roasted Vine Tomato, Hand cut triple cooked chips (gf)	13.95
3 Bean Chilli, Homemade tortilla Chips Coconut Yoghurt (v, vg)	10.95

Desserts & Cheese

Chocolate Tart	6.00
Fresh Fig & Honey Pavlova	6.00
Apple & Blackberry Crumble, Custard	6.00
Trio of Sussex Cheeses, Fig & Date Chutney, Quince Jelly & Oatcakes (v)	7.95