

The New Inn



Sunday Lunch Menu

12:00pm – 4:00pm

Starters

Bread & Olives; Freshly Baked Warm Bread, Marinated Olives, Aioli, Balsamic Olive Oil (v)	5.00
Soup of the Day, Warm Bread & South Downs Butter(v)	5.50
Orange & Brandy Chicken Liver Pate, Warm Bread & South Downs Butter	6.00
Deep Fried Sussex Brie Wedges, Cranberry Sauce(v)	6.00
Chilli & Coriander Scotch Egg, Aioli & Mixed Leaf	6.00
Grilled Field Mushrooms, Topped with Melting Welsh Rarebit on a Fried Olive Bread Croute, Balsamic Dressing	6.00

Roasts & Mains

Roasts served with Steamed & Roasted Vegetables, Duck Fat Roasted Potatoes, Yorkshire puddings and gravy

Roasted Topside of Trenchmore Farm Beef, Horseradish	15.50
Pan Roasted Chicken Supreme, Sage & Onion Stuffing	14.50
Roast Rump of South Downs Lamb, Mint Sauce	15.95
Slow Braised Local Belly of Pork, Sage & Onion Stuffing, homemade Apple Sauce	14.50
The New Inn Nut Roast, Vegetables, Olive Oil roasted Potatoes, Vegetable Gravy (v)	12.95
Steamed Rope Grown Mussels, Creamy Garlic, White Wine and Parsley Sauce, Warm Breads	12.95

Desserts

Apple & Blackberry Crumble, Custard	6.50
Rich Dark Chocolate Tart, Chantilly Cream	6.00
Vanilla Crème Brulee	6.00
Sticky Toffee Pudding, Butterscotch Sauce, Rum & Raisin Ice Cream	6.00
Trio of Sussex Cheeses, Quince, Pickles, Oatcakes & Croutes	8.00