



The New Inn

Sample menu

Main courses

Slow cooked pork belly, caramelised onion and lentil ragu, red wine sauce

Harissa lamb rump, spiced freekeh, Romanesco sauce, spinach Falafel, beetroot dahl, coconut yoghurt, coriander

Hake, haricot bean cassoulet, kale, bacon crumb

Ancho chilli braised brisket “pie”, charred carrot, confit potato, greens

Cod, miso butter sauce, pak choi, mushroom, potato terrine

Buttermilk monkfish, crispy spiced potatoes, cauliflower puree

Roasted hispi, butterbean puree, wild mushrooms, crispy chilli oil

Root vegetable and sussex charmer crumble, mash, greens

Roast chicken, sweetcorn and mascarpone ragu, pickled shallot, chicken crackling

WE PRIORITISE LOCAL SUSSEX INGREDIENTS FROM LOCAL SUPPLIERS