

The New Inn

MENU

Appetizers

- HAM HOCK RILLETTE (N)** £8
Home made ham hock rillette served with pistachio salt & toasted sourdough
- TEMPURA VEGETABLES (V) (GF)** £8
a mixture of vegetables in a light tempura batter and served with a sriracha dip
- CHICKEN WINGS IN SAN BEI SAUCE** £8
Taiwanese sauce on fresh chicken wings
- TERIYAKI STEAK STRIPS** £8
strips of fillet steak marinated in a teriyaki sauce, flash fried and served in lettuce leaf cups
- VEGAN SHAWARMA STRIPS (GF) (VG)** £8
shawarma marinated soya strips on a mini garlic and coriander naan bread and topped with a minted vegan mayo

Desserts

- KEY LIME MOUSSE (GF)** £8
Key lime mousse served in a white chocolate flowerpot
- BANOFFEE RICE PUDDING (GF)** £8
classic rice pudding flavoured with toffee and bananas
- CHOCOLATE FLUTTERNUT PIE (N)** £8
a chocolate, peanut butter & marshmallow pie
- VEGAN CHOCOLATE & ORANGE TART** £8
A silky vegan chocolate orange tart

Entrees

- LOBSTER & CRAYFISH RISOTTO (GF)** £23.00
A creamy risotto served with a spiced orange & prosecco sauce
- ONION BHAJI BATTERED FISH & CHIPS** £18.00
Our twist on fish & chips - fresh cod fillet in a spiced, onion bhaji batter, curry dusted chips and served with a curry salt and a lime mayo
- GUINNESS GLAZED BEEF CHEEK BURGER** £18.00
slow cooked beef cheek with a Guinness & treacle glaze, pulled and rolled. Served in an onion sour dough bap, lettuce, Monterey Jack, & gherkins. Bacon dusted fries, beer battered onion rings and a jalapeno slaw
- STEAK FRITES (GF)** £28.00
hand carved (approx. 8oz) fillet steak, cooked in beef dripping and served with fries, salad and an awesome Jack Daniel's peppercorn cream
- LAMB SHANK SHEPHERD'S PIE (GF)** £19.00
A one pot, classic shepherd's pie made with a lamb shank slowly cooked on the bone
- KOREAN FRIED POUSSIN** £18.00
whole poussin, marinate in Gochujang paste, spiced batter and deep fried. It's covered in a honey & chilli sauce and served with fries and a side of our homemade Kim Chi
- RANCH STYLE PORK CHOP** £18.00
pan roasted pork chop in a ranch style marinade served with oven roasted new potatoes and creamy broad beans
- VEGAN PERUVIAN BURRITO** £17.00
Peruvian street food burrito filled with fresh vegetables and a vegan Aji Verde and fries
- VEGAN CAULIFLOWER CHEESE AND CHIPS** £16.00
a teatime classic made completely vegan and served with fries and side salad