



# The New Inn

## **To share whilst you wait**

Deep fried mac and cheese, bacon mayonaise 6.00

Hummus, dukkha, pickles, toasted focaccia 7.00 (v,gfa)

## **Starters**

Sussex watercress and potato soup, wild garlic pesto (v,n) 7.00

Toulouse scotch egg, mustard mayo, chervil (df) 9.00

Cod fish cake, salsa verde, frisee salad, apple (df) 9.00

Charred asparagus, crispy egg, hazelnut dressing, herb salad 12.00 (v,n)

## **Roasts**

All served with selection of roasted & seasonal vegetables  
Yorkshire pudding,

Roasted chicken crown, crispy leg 18.00

Roasted sirloin of beef, horseradish 20.00

Slow cooked porchetta , apple sauce 18.00

Sussex charmer and root vegetable crumble (v) 17.50

## **Main courses**

Beer Battered Fish and chips, tartare sauce, crushed peas 17.50

The New inn burger, cheese, bacon, burger sauce, fries (gfa) 17.00

## **Sides**

Cauliflower cheese 4.50 / Skin on fries 4.00 / Chunky chips 4.00

## **Desserts**

Rice pudding brulee, blackberry compote (gf) 7.50

Chocolate brownie, toasted rice ice cream, chocolate gel 7.50

Rhubarb frangipane, raspberry, yoghurt sorbet (n) 8.50

Caramelised apple tart, brie, candied walnuts (n) 8.00

For every dessert sold we donate 50p to local hospitality charity table talk, ask a member of the front house team for more details