

The New Inn



Light bites to share

Crispy buffalo wings,
blue cheese
crumble 9.50 (gfa)

Deep fried mac and
cheese bites,
bacon mayo 6.00 (va)

Beer battered pickle sticks,
dill mayonnaise 6.00 (v)

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

Starters

Sussex watercress and potato soup, wild garlic pesto
(gfa,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)

Sides

Charred purple sprouting
broccoli caesar 6.00 (gf)

Chunky chips 4.00 (gf)

Fries 4.00 (gf)

Seasonal greens 4.00 (gf,dfa)

Main courses

The New inn burger, cheese, bacon, burger sauce, fries (gfa,s)
13.00 without fries 17.00 with fries

Beer battered fish and chips, tartar sauce, crushed peas 17.50

Calcot farm gammon, spiced pineapple chutney, egg, chips (gf) 16.50

Calcot farm sausages, mash, caramelised onion gravy, kale 16.50

9oz Sirloin steak, charred purple sprouting caesar, chunky chips, wild garlic butter
(gf) 28.00

Hake, crushed new potatoes, tenderstem, tartare butter sauce, crispy crayfish (gf)
21.50

Sussex charmer and roasted vegetable crumble, buttered greens, crispy ratte
potatoes (v) 17.50

Roasted cauliflower, chimmichurri chickpeas, crispy greens & tahini dressing (s,vg)
17.00

Desserts

Rice pudding brulee, blackberry compote (gf) 7.50

Chocolate brownie, toasted rice ice cream, chocolate gel 7.50

Rhubarb frangipane, raspberry, yogurt sorbet (n) 8.50

Roasted apple tart, Brie, candied walnuts 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*

*N may contain nuts * v vegetarian * vg vegan * gf gluten free * s contains sesame * gfa
gluten free available * df dairy free * dfa dairy free available *vga vegan available *
va vegetarian available*