

#### Starters

| Soup of the Day, homemade focaccia (v)   | 8.5                   |  |
|--|-----------------------|--|
| Double Gloucester Soufflé, Pink Lady apple compote (v)                                     | 9.5                   |  |
| Chicken Liver Parfait, toasted brioche, kumquat jam  | 9.5                   |  |
| Dry-aged Creedy Carver Duck, elderberry hoisin, spring roll                                | 11.5                  |  |
| Welsh Dragon Scotch Egg, The New Inn BBQ sauce   | 8.5                   |  |
| Charcuterie Board (sharing), parmesan, olives, bread                                       | 18.5                  |  |
| Mains  |                       |  |
| Wild Mushroom & Barley Risotto, Jerusalem artichoke crisps (v)                             | 19.5                  |  |
| Fish & chips, minted peas, The New Inn tartare sauce                                       | 18                    |  |
| Pan-fried Seabass, crispy potato, herb velouté   | 23                    |  |
| Cumberland Sausage & Mash, caramelised onion gravy, seasonal vegetables                    | 16.5                  |  |
| Venison Wellington, fondant potato, lingonberry jus + 30 minutes cooking time              | 28.5                  |  |
| From the Grill   |                       |  |
| Hereford Longhorn Burger, tomato relish, dill mayo, triple-cooked chips or fries           | 16.5/19 (add brisket) |  |
| Chargrilled Chicken Burger, The New Inn BBQ sauce, triple-cooked chips or fries            | 16.5                  |  |
| Beetroot Burger, tomato relish, chive sour cream, triple-cooked chips or fries (v)         | 16                    |  |
| 10oz Sirloin Steak   | 29.5                  |  |
| 20oz Tomahawk Steak (sharing) + <i>30 minutes cooking time</i>                             | 70                    |  |
| Steaks served with slow-roasted tomato, flat garlic mushroom, triple-cooked chips or fries |                       |  |
| Green peppercorn sauce, red wine jus, blue cheese sauce                                    | 2.5                   |  |
| Sides  |                       |  |
| Triple-cooked chips or fries<br>Seasonal vegetables  | 5<br>5                |  |

Please ask a member of staff for allergen information (v) vegetarian



# Sample

### Desserts

| Sea Buckthorne Soufflé, saffron ice cream + 10 minutes cooking time                         | 11  |
|---|-----|
| Sticky Date Pudding, Butty Bach ice cream, medjool date, honeycomb, crème anglaise          | 8.5 |
| Poached Pear, brown butter ice cream, honey & pecan crumb                                   | 8.5 |
| Coffee Lover tiramisù, affogato, James Gourmet Simply Brazilian coffee                      | 9.5 |
| Coffee & Fudge coffee/tea with white, milk & dark chocolate fudge                           | 5.5 |
| Coffee & Petits Fours with chocolate sable Florentine, whisky truffle, milk chocolate fudge | 6.5 |

## Cheese

| 3-Cheese Selection, homemade Lavroche bread, chutney, grapes, celery, quince paste | 14 |
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### Hot Drinks

| Americano/Espresso/Double Espresso/Macchiato/Flat White/Latte/Cappucino/Mocha           | 3.5 |
|---|-----|
| Hot Chocolate   | 3.5 |
| English Breakfast Tea/Early Grey/Peppermint/Rooibos/Camomile/Green/Lemon & Ginger/Apple | 3   |
| Decaf Coffee/Tea available  |     |

Full Fat/Oat Milk available

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