



## Starters

Soup of the day & toasted sourdough	6.95
Baked Camembert with garlic & rosemary, chutney & toasted sourdough (v)	11.75
Chicken liver pate, onion relish, cornichons & toasted sourdough	8.95
Gravlax salmon, sweet & sour caper purée, watercress & toasted sourdough (p)	9.25
Pork & black pudding Burford Brown Scotch egg with brown sauce	8.95
Beetroot gnocchi filled with creamed goats cheese served with black garlic mayo	8.95

## Sunday Roast

*(Served with Roasted Potatoes, Parsnips, Carrots, Hispi Cabbage, Homemade Gravy & Yorkshire Pudding.)*

Leg of lamb	23.95
Braised pork belly	20.95
Beef Sirloin	22.95
1/2 Chicken	19.95
Vegan nut wellington	19.95
Cauliflower cheese	6.25

## Mains

Battered Atlantic haddock, chunky chips & crushed garden peas (gf/p)	17.95
Salmon & haddock fishcakes, lemon aioli, chips and salad	17.95
Slow roasted ham hock, roasted potatoes, hispi cabbage & gravy	23.75
Goats cheese & walnut salad, croutons, beetroot, poached pear, vinaigrettes & balsamic Glaze (v)	15.75
The New Inn burger, vine tomato, red Onion, gherkin, cheddar, burger sauce & French fries -Add Bacon 1.25	15.75

## Sides & Sharing

Dirty Fries, melted cheese, jalapeños, garlic mayo, siracha, French's mustard & beef chilli	11.95
Chips 4.5 - Add cheese 1.25	Mixed salad 4.95
French fries 4.5 - Add cheese 1.25	Buttered greens 4.95
Garlic bread 5.25 - Add cheese 1.25	Sweet potato fries 5.25

## Desserts

Sticky Toffee Pudding with Vanilla Ice cream	6.95
Chocolate Brownie with Salted Caramel Ice Cream	6.95
Apple Crumble with Warm Custard	6.95
Tiramisu	6.95
Selection of Sorbet & Artisan Gelato - per scoop	2.50

***Please inform your waiter if you have any allergies.*** (vg) - vegan, (gl) - gluten free, (so) - soya, (sl) - shellfish, (df) - dairy free, (n) - nuts, (v) - vegetarian, (se) - sesame

*Menu items may contain or come into contact with allergens. Please speak with a member of staff for more information.*

*A 12.5% discretionary service charge will be added to your bill*