



The New Inn



Menu

Starters

Slow roasted belly pork ribs, with a sweet and sticky bbq sauce and coleslaw 6.50

Duck and orange pâté with toast and spicy tomato chutney 6.50

1/2 pint of Chesil Smokery prawns served with home-made Marie rose sauce and warm bread 7.00

Pan seared scallops served with creamed leeks and warm bread 9.50

Cauliflower pakora served in a light batter with lemon and lime mayonnaise 6.00

Mains

Slow roasted belly pork ribs glazed in sticky bbq sauce, served with handcut chips and coleslaw 14.00

8oz Balsons sirloin steak cooked to your liking. Served with handcut Maris Piper chips, grilled tomato, beer battered onion rings, sautéed mushroom, coleslaw. 18.50 Add a sauce for 2.00. Peppercorn or blue cheese sauce

Homemade Chicken balti curry served with pilau rice, poppadom and mango chutney 13.50

Tudor rose bangers and mash, served with red onion gravy and fresh peas 13.00

Beer battered fish and handcut chips, served with mushy peas and homemade tartar sauce 14.00

8oz steak burger with cheddar cheese on a toasted brioche bun with beef tomato, gherkin, baby gem lettuce, fries and salad 13.00

Cajun chicken burger on a toasted brioche bun with spiced mayonnaise, beef tomato, baby gem lettuce, fries and salad 13.00

Roasted vegetable balti curry, pilau rice, poppadom and mango chutney 12.50

All our desserts are homemade

Summer pudding served with strawberry ice cream 6.00

Vanilla creme brûlée 6.00

Chef's chocolate mousse 6.00

Raspberry pavlova 6.00