

The New Inn



2 Courses | £30

3 Courses | £35

+ Bread Course £3 per person

+ Filter coffee & tea £2 per person

Available for tables of 12+

A preorder 5 days prior to reservation

Vegan options available upon request

Mulled wine spritz £6.50

STARTERS

Savoury blue cheese cheesecake with a fig roll (V)

Salt cod fishcakes with kimchi & garlic mayo

Game & wild mushroom broth with smoked venison (GF)

MAINS

All cooked over coal & served with parmentier potatoes & glazed seasonal greens

Roast turkey breast with smoked turkey leg croquettes, cranberry ketchup & crispy sprouts

Market fish wellington with Champagne sauce, BBQ kale & almond chutney

Smoked celeriac cassoulet with BBQ broccoli & Spenwood cheese (V)

DESSERTS

Sticky toffee pudding & Christmas pudding ice cream

Chocolate mousse with maraschino cherries & almond brittle (GF) (V)

A selection of British cheeses and biscuits (GFO)

GF - No gluten containing ingredients | V - Vegetarian

Please make a member of the team aware of any dietary requirements you may have. While every effort is made to prepare dishes to accommodate dietary needs, everything is made in house therefore we cannot guarantee that trace amounts of allergens may be present in some dishes.

A 10% Discretionary Service Charge is added to all bills with a substantial meal