

Spiced, grilled lamb cutlets with tabbouleh salad, yoghurt, mint and cucumber sauce £14.95 *(Gluten free)*

Butternut squash, bean and red pepper ragout with papardelle and our own focaccia £11.95
smaller appetite £6.50
(Vegetarian, Gluten free pasta available)

Garlic and rosemary marinated chicken and chorizo risotto with spinach £10.95
smaller appetite £6.25 *(Gluten free)*

Butterflied sardine and Briddlesford Farm feta cheese Greek salad £12.50 *(Gluten free)*

Today's market fish fillet with sautéed new potatoes, courgette ribbons and tomato salsa £ Market price *(Gluten free)*

Slow cooked pork belly, caramelised apple and onion polenta cake, Madeira and mustard jus and wilted spinach £12.95 *(Gluten free)*

THE NEW INN'S CELEBRATED SEAFOOD ROYALE

A large sharing platter of hot and cold fish and shellfish including whole crab and lobster, a selection of dips and dressings and locally baked bread

£60.00 for 2 people

£115.00 for 4 people

(Gluten free bread available)

SIDE DISHES

Side dishes all at £3.25 *(Gluten free)*

Lightly cooked seasonal greens

Home cooked chips

Tomato and onion salad

Garlic bread *(Gluten free bread available)*

Dressed mixed salad

Seasoned buttered new potatoes

TO FINISH

A selection of Isle of Wight Cheese Company and Briddlesford Farm cheeses, our own chutney and thins £8.50
(Gluten free biscuits available)

Chef's cheesecake of the day, please ask for today's flavour £5.95

Thai influenced crème brulee infused with coconut, lemon grass and ginger £5.95 *(Gluten free)*

Blackberry and apple crumble with clotted cream £5.95

Peaches poached in Grand Marnier syrup with Chantilly cream £6.25 *(Gluten free)*

A selection of IOW ice creams - £2.25 per scoop please ask for today's flavours

LUNCHTIME SANDWICHES

Available between 12 - 2.30pm Monday - Friday and
12pm - 6.00pm Saturday and Sunday

House cooked and glazed ham, tomato and
English mustard £6.95

The New Inn fish, chip and mushy peas 'butty' with
tartare sauce £7.95

Carnivore's club sandwich with chicken, pancetta,
chorizo, rocket and tomato £9.95

Charred vegetables and harissa spiced hummus £6.95
(Vegetarian and Vegan)

Hand-picked crab meat with
lemon mayonnaise £9.95

We also have **Gluten free** sliced white and brown
bread available for all sandwiches

If you prefer a simpler sandwich please ask

LUNCHTIME PLOUGHMAN'S

Available between 12 - 2.30pm Monday - Friday and
12pm - 6.00pm Saturday and Sunday

The New Inn ploughman's lunch- Isle of Wight cheese
and glazed ham with crusty bread, pickles, our
own chutney and apple £10.95

(Gluten free bread available)

STARTERS & LIGHT BITES

Smoked haddock rarebit with Gallybagger cheese and
black pudding on ciabatta with dressed rocket £7.95
(Gluten free on request)

Rustic bread with marinated olives, Isle of Wight extra virgin
rapeseed oil and balsamic vinegar £5.50
(Vegetarian, Gluten free bread available)

Half pint or pint of shell on prawns, Marie-Rose sauce and
brown bread and butter 1/2 pint £7.95 pint £13.95

Pea and broad bean Scotch egg £5.95 *(Vegetarian)*

Char grilled vegetables, hummus and
Bridlesford Farm 'halloumi' salad £6.95
(Vegetarian, Gluten free)

Potted shrimp crumpet with gherkins and parsley £7.95
(Gluten free bread available)

MAIN COURSES

Local beer battered fish of the day, minted mushy peas, our
own chips and tartare sauce £12.25
smaller appetite £6.95 *(Gluten free)*

Home cooked, glazed gammon ham, Isle of Wight eggs
and our own chips £10.95
smaller appetite £5.95 *(Gluten free)*

10oz Isle of Wight reared rump steak, field mushroom, roasted
tomato and seasoned chips £18.95
smaller appetite £9.95 *(Gluten free)*