

## MAIN COURSES

Classic Moules et Frites - mussels steamed in white wine, garlic and cream with frites and locally baked crusty bread £15.50 smaller appetite £12.50 *(gluten free bread available on request)*

Ale battered cod fillet with triple cooked chips, dill mushy peas and our own tartare sauce £13.50 smaller appetite £8 *(gluten free batter available on request)*

Whole seabass, samphire, sauteed new potatoes, lemon, dill and caper beurre noisette £16 *(gluten free)*

8oz locally reared rib eye steak, triple cooked chips, sauteed mushrooms, roasted Isle of Wight tomato and Café de Paris butter £23 smaller appetite £13 *(gluten free)*

Whole grilled lemon sole with chilli and lime butter, lime vinaigrette dressed rocket and allumette shoestring fries £17 *(gluten free)*

Linguine with tomato fondue, mussels, prawns and spinach £13.50 smaller appetite £8 *(gluten free pasta available on request)*

Roasted butternut squash and spiced chickpea muhammra £12.95 smaller appetite £7 *(vegan, gluten free)*

The New Inn's own 6oz beef burger with little gem lettuce, tomato, onion and our own relish. Served in a charcoal bun with triple cooked chips £15 smaller appetite (4oz burger) £8

Cauliflower steak with roasted cauliflower puree, capers, walnuts and Isle of Wight tomato salad £12.50 *(vegan, gluten free)*

## SIDE DISHES

Triple cooked chips £3 *(gluten free)*

Frites £3 *(gluten free)*

Seasonal vegetables £3 *(vegan, gluten free)*

Garlic bread £3 add cheese £4

Garlic butter, lime and chilli butter or café de Paris butter £2 *(gluten free)*

## TO FINISH

Autumnal fruit crumble with Isle of Wight Ice Cream Company vanilla ice cream or custard £7

Vegan chocolate mousse with toasted shaved coconut £7 *(gluten free)*

Lemon posset with lemon and fennel seed shortbread £7.5 *(gluten free)*

A selection of Isle of Wight Ice Cream Company ice creams and sorbets £2.5 per scoop *(gluten free)*

The New Inn cheeseboard - Isle of Wight Blue, Isle of Wight Soft and Gallybagger with crackers, frozen grapes and Isle of Wight Ale chutney £8.5

## LUNCHTIME SANDWICHES

Honey roast ham and Gallybagger cheese with Isle of Wight tomato and Isle of Wight ale chutney £8

Superfood sandwich- avocado, hummus, red onion, little gem lettuce and pumpkin seeds £8 add herb marinated feta cheese £9.5

The New Inn fish finger sandwich- 3 beer battered cod fish fingers, little gem lettuce and tartare sauce £10

Sliced rare steak, confit onions, rocket, wasabi mayonnaise on toasted sourdough bread £12

Available on white or wholemeal locally baked bread with dressed Isle of Wight tomato salad

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

## SUNDAY LUNCH

Every Sunday we offer a roast with IOW meat served with seasonal vegetables and trimmings from 12pm - 5pm  
Large £16 Standard £13 Smaller Appetites £8

Reservations always advised



new\_inn\_iow

Instagram



Find us at [www.facebook.com/TheNewInnIOW](http://www.facebook.com/TheNewInnIOW)



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Welcome to The New Inn, this is our new Autumn menu. All the meals we provide you are produced to order using the freshest produce, locally sourced where possible. We have daily changing specials that your host will explain to you.

You can find our Covid risk assessment and our customer and staff safety policy on our website [www.newinniow.co.uk](http://www.newinniow.co.uk).

Or if you have a QR reader app then please scan the QR code. There is also a copy available if you wish to see them, just ask your host when they come to take your food order.



OUR MENU IS ALSO AVAILABLE TO TAKE AWAY OR HAVE DELIVERED TO YOUR HOME.

For take away collections just phone your order through to the pub on 01983 531314 using our menu from our website

For home delivery please use the Go Eats App



## STARTERS & LIGHT BITES

Potted shrimps, sour dough crostini, dressed leaves £9.5  
*(gluten free bread available on request)*

Today's seasonal soup with fresh locally made cob £6.5  
*(vegetarian, gluten free bread available on request)*

Seared scallops, red chilli and grapefruit puree and fennel salad £9.5

Spiced lamb kofta with our own flat breads, pistachio sauce, hummus and pomegranate £9

Pan fried enoki mushrooms with soft herb Isle of Wight mayonnaise £8 *(gluten free)*

Marinated olives with warm locally made crusty bread £7.5  
*(gluten free bread available on request)*