



THE NEW INN
AN INN OF DISTINCTION

THE NEW INN

APPETISERS & LIGHT BITES

Whole or half pint of shell on prawns, sourdough baguette, cocktail sauce and dressed leaves Pint £17 Half pint £10 (gluten free bread available on request)

Shrimp fritters with garlic mayonnaise or green chilli and lime mayonnaise £9 (gluten free)

Seasonal soup of the day with crusty bread £6.5 (vegan, gluten free)

The New Inn lamb koftas, hummus and muhammara, flatbread and pomegranate molasses £9 (gluten free)

Chargrilled courgette and spring onion, smoked Romesco sauce, toasted almonds and herbs (vegan, gluten free) £9

Freshly shucked oysters- with either Mignonette Sauce or zesty chilli sauce £3 each. Subject to availability (gluten free)

THE NEW INN SEAFOOD ROYALE

Half lobster, whole crab, 4 oysters, tiger prawns, grilled fish of the day, steamed mussels and clams, samphire, sourdough baguette, green chilli and lime mayonnaise, tarragon and caper mayonnaise, cocktail sauce for 2 people £75 for 4 people £150 (gluten free bread available on request)

LOCALLY LANDED CRABS AND LOBSTERS

Dressed Isle of Wight tomato salad, cocktail sauce and sourdough baguette or frites. (gluten free bread available on request)

Whole crab @ market price, please see our specials board

Half or whole lobster @ market price, please see our specials board

Supplied with pick and crackers for you to have a smashing time!

MAIN COURSES

Steamed mussels with cider, spring onions, shallots, cream, and garlic or, Isle of Wight tomato and chilli

Served with sourdough bread and frites. Large £15.5 smaller appetite £12.5 (gluten free bread available on request)

Beer battered cod fillet, dill mushy peas, triple cooked chips and chunky tartare sauce Large £13.5 smaller appetite £8 (gluten free batter available on request)

Cheverton farm 6oz burger smoked streaky bacon, American cheese, onion ring, baby gem, Island heritage tomato slice and dill pickle slices and our own burger sauce. Served in a charcoal bun with triple cooked chips. £15 (gluten free bun available on request)

Locally reared sirloin steak, Isle of Wight tomato salad, sauteed mushrooms and triple cooked chips 8oz £21 4oz £14 (gluten free)

10oz rolled fillet of beef with half or whole lobster, dressed salad and triple cooked chips. Whole lobster £70 Half lobster £55 (gluten free) add

Marmite butter £2 Blue cheese sauce £3 Lemon, garlic, and herb butter £2 Café de Paris butter £2 Chilli, lime, and coriander butter £2 Peppercorn Sauce £3

Fish Pie - cod, smoked Haddock, salmon and prawns in creamy white wine sauce topped with mashed potatoes and served with fennel, rocket, and orange salad £16

Whole seabass, charred spring onions, smoked Romesco sauce and herbed cous cous £21 (gluten free)

Roast whole lemon sole, garlic, lemon, caper, and herb butter dressed green salad and frites. £21 (gluten free)

Spiced roast cauliflower with barley cous cous, tahini dressing, toasted sesame seeds and herbs £12.5 (vegan, gluten free)

Falafel curry, poppadoms, mango chutney, lime pickle and rice £13 (vegan, gluten free)

SPRING MENU 2021



SIDES

Seasonal vegetables £3 (gluten free)

House salad £3 (gluten free)

Garlic Bread £3.50 with cheese £4.50
(gluten free bread available on request)

Triple cooked chips £3.5 (gluten free)

Frites £3.5 (gluten free)

DESSERTS

Pecan tart, honeycomb, blood orange sorbet £6.5

Coconut, mango and turmeric fool, toasted coconut, lemon balm and micro coriander £7 (gluten free)

Rhubarb crumble with custard or Isle of Wight Ice Cream Company vanilla ice cream £6.5

Cheese Board-Gallybagger, Isle of Wight Blue, Isle of Wight soft, frozen grapes, celery, local ale chutney and biscuits £9

Isle of Wight Ice Cream Company ice creams and sorbets
Mint choc chip, Pistachio, salted caramel, vanilla, strawberry or chocolate, blood orange sorbet, lemon sorbet
Vegan & Gluten free Ice Cream - salted caramel, vanilla and chocolate

LUNCHTIME SANDWICHES & BAGUETTES

Available 12.00 - 14.30hrs Mon - Fri,
12.00 - 18.00hrs Sat & Sun

Superfood sandwich- hummus, marinated feta, toasted pumpkin seeds, rocket and avocado £9.5

Cheese and Ham- local honey and mustard glazed ham, Gallybagger cheese and local ale chutney £8

Crab- picked crab, Oil of Wight mayonnaise and pickled cucumber ribbons £11

Fish finger- 3 beer battered cod fingers, sourdough baguette with tartare sauce and rocket £10

Steak- Rare cooked 4oz sirloin steak, sourdough baguette, whole grain mustard mayonnaise, rocket and beer battered onion rings £14

Served on white sourdough baguette or medium cut white or brown bread with dressed salad and chips. Gluten free bread available on request

SUNDAY LUNCH

Available 12.00 - 17.00hrs

Every Sunday enjoy a roast with a choice of two meats, a selection of seasonal vegetables and accompaniments.

Small Appetite £9

Standard £13

Large £16

ALLERGY INFORMATION

Please make a member of staff aware of any allergens that you may suffer from prior to ordering. If you require specific dish information please feel free to ask. Some dishes can be changed subject to ingredients and timescale

THE NEW INN
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