

TWO COURSE MENU £30 OR THREE COURSE MENU £37

STARTERS

Half pint of crevettes, dressed leaves, Marie Rose sauce and sourdough
(gluten free upon request)

Chargrilled courgette, broccoli and spring onion, smoked romesco sauce,
toasted almonds, herb oil and toasted almonds

Crab & avocado soup - cold soup with coriander oil served with sourdough

Crab cakes with spicy Mojo picon sauce

MAIN COURSES

Steamed mussels with cider, spring onions, shallots, cream and garlic
or,

Red Thai curry mussels - red Thai curry paste, coconut milk, birds eye chilli, carrot
and coriander

(both available as a starter or main course size)

Served with sourdough bread and frites *(main course size)*
(gluten free bread available on request)

IOW ale battered cod fillet, dill mushy peas, triple cooked chips and chunky tartare sauce
(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 *(gluten free bun available on request)*

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

Roast fillet of hake, IOW tomatoes, sauteed potato and anchovy dressing *(gluten free)*

Roast whole 'flat fish of the day', garlic, lemon, caper, and herb butter
dressed green salad and frites. *(gluten free)*

Goan spiced tiger prawn and monkfish vindaloo. Also available with paneer (vegetarian)
and tofu (vegan), all served with poppodoms, lime pickle, mango chutney and rice

Smashed roasted potato, garlic butter, charred baby gem lettuce,
Island heritage tomato slice, broccoli and houmous

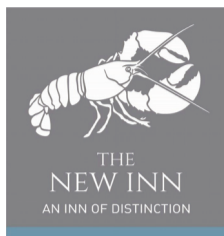
DESSERTS

Orange and curd tart, blood orange sorbet, honeycomb

Red wine and blood orange poached pear, brandy snap and mascarpone

English Cheese Board – local and regional cheese, frozen grapes, crackers
and Island ale chutney

Whilst making your choice why not have an appetiser? - see over



THE NEW INN

SUMMER MENU 2021



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

Whole crab @ market price, please see our specials board

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

both served with a dressed Isle of Wight tomato salad, cocktail sauce and sourdough baguette or frites (gluten free bread available on request)

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

Whole lobster £70 Half lobster £55 served with 10oz rolled fillet of beef with dressed salad and triple cooked chips (gluten free)

add

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

Add a starter to the above items for £9 (choose from the starters on the set menu)

SIDES & APPETISERS

Smoked Anchovies £3 (gluten free)

Sicilian Olives £3 (gluten free)

Sourdough & Oil of Wight £2.50

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)

SMALLER APPETITE OPTIONS

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

IOW ale battered cod fillet, dill mushy peas, triple cooked chips and chunky tartare sauce £9
(gluten free batter available on request)

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

Steamed mussels with cider, spring onions, shallots, cream and garlic £12.5 served with sourdough bread and frites
(gluten free bread available on request)

Isle of Wight Ice Cream Company ice creams and sorbets
Mint choc chip, pistachio, salted caramel, vanilla, strawberry, coconut, coffee or chocolate, blood orange sorbet, lemon sorbet

Vegan & Gluten free Ice Cream - salted caramel, vanilla and chocolate
£2.95 per scoop

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

Add a starter to the above items for £9 (choose from the starters on the set menu)

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