

To start

Chef's seasonal soup of the day, sour dough bread
£6.5 (*gluten free bread available on request*)

Half pint or pint of crevettes, sour dough bread and
spicy seafood sauce £7.5/£12
(*gluten free bread available on request*)

Thai spiced crab cakes, lime, rocket and
sweet chilli sauce £8

Tikka marinated chicken salad, dressed leaves,
mint and cucumber raita £7.5

Main courses

Whole, grilled flat fish of the day, caper, lemon,
garlic and herb butter, dressed leaves and fries £16
(*gluten free*)

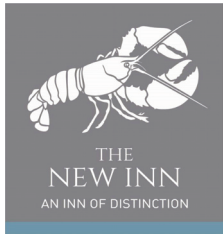
8oz sirloin steak, grilled tomato, mushrooms, onion rings
and triple cooked chips £19 4oz steak £10 (*gluten free*)

Roast butternut squash, sage and almond risotto, sour
dough bread £11 smaller appetite £6.5
(*vegan, gluten free bread available on request*)

Pan fried chicken, crushed new potatoes, green beans
and garlic mushroom sauce £14 (*gluten free*)

Fish fillet of the day in our gluten free beer batter, triple
cooked chips, peas and tartar sauce £13
smaller appetite £8

Pork loin steak, wholegrain mustard mash, seasonal
greens, cider and caramelised apple sauce £14



THE NEW INN

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*)

To finish

Lemon curd and orange tart, blood orange sorbet,
honeycomb £7

A selection of Isle of Wight Cheese Company
cheeses, grapes, chutney and celery £9

A selection of Isle of Wight Ice Cream Company ice
creams and sorbets £2.25 per scoop

Chef's special dessert of the day, please ask
for today's offering £6.5

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

AUTUMN MENU 2021