

THE NEW INN



BITES

ST IVES SMOKED SALMON PÂTÉ	9
pickles, toast	
BUTTERMILK FRIED CHICKEN	9
chilli & lime mayo	
DAVIDSTOW RAREBIT	8
Worcester sauce (v)	
ROASTED AUBERGINE	8
walnut & red pepper pâté, toast (vo)	

SMALL PLATES

POTTED CRAB & BRIOCHE TOAST	14
dressed leaves	
MONKFISH SCAMPI	10
spiced apple, coriander, pickled chilli	
CRISPY SKINNED MACKEREL	10
horseradish potato salad, Tresco rocket	
CORNISH ASPARAGUS	9
lemon & herb dressing, pine nuts, feta (v/vo)	
ROASTED CAULIFLOWER	9
caper salsa, toasted almonds (v/vo)	

LARGE PLATES

CORNISH ALE BATTERED COD	18
crushed peas, homemade tartar, proper chips	
MARKET FISH	POA
crushed Cornish new potatoes, local greens, brown shrimp & caper sauce	
HALF LOBSTER	35
local chilli & garlic herb butter, Tresco rocket, crispy fries	
NEW INN CORNISH BEEF BURGER	18
two 4oz patties, smoked bacon, Cornish Cheddar, house burger sauce, tomato, pickles, crispy fries	

BUTTERMILK FRIED CHICKEN BURGER	18
brioche bun, chilli & lime mayo, pickled cabbage, crispy fries	
SPICY BLACK BEAN & SWEET POTATO BURGER ..	17
pretzel bun, red onion, lime mayo, smoked cheese, pickled cabbage, crispy fries (v/vo)	
10OZ AGED CORNISH RIBEYE	32
sautéed wild mushrooms, peppercorn sauce, Tresco rocket, tomato, crispy fries	
CORNISH SHEPHERD'S PIE	19
smoked lamb shoulder, clotted cream mash & thyme buttered heritage carrots	

SOUP & SALAD

HOMEMADE SOUP OF THE DAY	9
sourdough baguette, Cornish butter (v/vo)	
ROASTED BEETROOT SALAD	12
Tresco rocket, charred tenderstem, pine nuts, lemon & sumac dressing (vo)	

SIDES

ROASTED SEASONAL VEGETABLE SALAD	6
BUTTERED SEASONAL GREENS	4
CRISPY FRIES	5
BUTTERED NEW POTATOES	5
CLOTTED CREAM MASH	5
SOUDOUGH BAGUETTE, CORNISH BUTTER	5

PUDDINGS

SALTED CARAMEL STICKY TOFFEE PUDDING	9
Troytown vanilla ice cream	
LEMON MERINGUE CHEESECAKE	9
Troytown lemon sorbet	
CARAMELISED BRAMLEY APPLE CRUMBLE	9
vanilla custard	
TREACLE TART	9
Troytown clotted cream (v/vo)	
SC DOGS RUM CHOCOLATE FUDGE (3 PCS)	6
TROYTOWN ICE CREAMS & SORBETS (v/vo) 3/SCP	