

BITES

NEW INN HADDOCK FRITTERS 9 smoked Scilly Chilli mayo, lime
DAVIDSTOW RAREBIT (v) 9 tomato compote, basil
BUTTERNUT SQUASH ARANCINI (v/vo) 9 crispy sage, pickled chilli

CRISPY SKIN MACKEREL 12 horseradish potato salad, rocket
SAUTÉED WILD MUSHROOMS (v/vo) 12 tarragon & brandy cream, grilled sourdough
GRILLED GOAT'S CHEESE (v) 12 chicory, candied walnut & balsamic beetroot salad
CONFIT PORK BELLY RILLETTES 12 toasted focaccia, balsamic onions, dressed leaves

LARGE PLATES

SEE BLACKBOARDS FOR DAILY SPECIALS

NEWLYN FISH CHOWDER 24 smoked haddock velouté, charred corn, leeks, Cornish potato
CORNISH CIDER BATTERED FISH & CHIPS 22 crushed peas, homemade tartar sauce
MARKET FISH POA crushed Cornish potatoes, braised fennel, baby spinach, crab velouté
NEW INN WESTCOUNTRY BEEF BURGER 21 two 4oz patties, smoked bacon, Cheddar, smoked onion chutney, tomato, pickles, Koffmann fries
CRISPY CHICKEN SCHNITZEL 25 sautéed Cornish new potatoes, kale, brown butter, anchovies, lilliput capers, lemon
LEEK & PEA RISOTTO (v/vo) 22 barbecue leek, pine nuts, herb oil, crispy leek

SOUP & SALADS

HOMEMADE SOUP OF THE DAY
(v/vo)..... 12
Portreath focaccia & salted butter

CHARGRILLED CHICKEN CAESAR SALAD..... 18 / 24
cos lettuce, croutons, anchovies, parmesan, bacon crumb

BITTER LEAF & BLOOD ORANGE SALAD (v/vo)..... 10 / 15
pickled walnuts, toasted seeds

SIDES

CORNISH NEW POTATOES 6 salsa verde
KOFFMANN FRIES 5 rosemary & garlic sea salt
SHAVED FENNEL 8 chicory & rocket salad, house dressing
CONFIT GARLIC BUTTERED SEASONAL GREENS ... 6
GRILLED PORTREATH FOCACCIA 6 Netherend Farm salted butter

PUDDINGS

NEW INN STICKY TOFFEE PUDDING (v/vo) 12 salted caramel sauce, Troytown vanilla ice cream
POACHED RHUBARB TRIFLE 12 caramelised white chocolate, flaked almond
DARK CHOCOLATE MOUSSE (v) 12 Origin Coffee granita, hazelnut brittle
BAKED RICE PUDDING (v) 12 Boddington's strawberry jam and Rodda's clotted cream
TROYTOWN ICE CREAMS & SORBETS (v/vo) 3.5/SCP add Veronica Farm fudge sprinkles +2