BITES

NEW INN HADDOCK FRITTERS9 smoked Scilly Chilli mayo, lime
DAVIDSTOW RAREBIT (v)9 tomato compote, basil
BUTTERNUT SQUASH ARANCINI (v/vo)9 crispy sage, pickled chilli

SMALL PLATES

CRISPY SKIN MACKEREL	2
SAUTÉED WILD MUSHROOMS (v/vo)12 tarragon & brandy cream, grilled sourdough	2
GRILLED GOAT'S CHEESE (v)	
CONFIT PORK BELLY RILLETTES	?

LARGE PLATES

SEE BLACKBOARDS FOR DAILY SPECIALS
SEE BLACKBOARDS FOR DAILY SPECIALS NEWLYN FISH CHOWDER
CORNISH CIDER BATTERED FISH & CHIPS 22 crushed peas, homemade tartar sauce
MARKET FISH POA crushed Cornish potatoes, braised fennel, baby spinach, crab velouté POA
NEW INN WESTCOUNTRY BEEF BURGER
LEEK & PEA RISOTTO (v/vo)

SOUP, SALADS & SANDWICHES

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

SOUSED CORNISH MACKEREL BRIOCHE SUB 18 celeriac remoulade, baby radish, dill, dressed leaves

CHARGRILLED WESTCOUNTRY RUMP STEAK ON HOMEMADE FLAT BREAD 18 salsa verde, pickled vegetables, rocket ~ served medium rare ~

SERVED WITH A SIDE SALAD ON PORTREATH BAKERY GRANARY OR WHITE

NEW INN CRAB SANDWICH	CORONATION CHICKPEA (vo) / CHICKEN 12 / 15
herb mayonnaise	apricots & coriander

SIDES

CORNISH NEW POTATOES 6 salsa verde
KOFFMANN FRIES5 rosemary & garlic sea salt
SHAVED FENNEL
CONFIT GARLIC BUTTERED SEASONAL GREENS 6
GRILLED PORTREATH FOCACCIA

	PUDDINGS
6	NEW INN STICKY TOFFEE PUDDING (v/vo)12 salted caramel sauce, Troytown vanilla ice cream
5	POACHED RHUBARB TRIFLE
8	DARK CHOCOLATE MOUSSE (v)
ENS 6	BAKED RICE PUDDING (v)
	TROYTOWN ICE CREAMS & SORBETS (v/vo) 3.5/SCP add Veronica Farm fudge sprinkles +2

v = vegetarian • vo = vegan option • Please notify us of any allergies on ordering - an allergen menu is available • Gluten free bread available on request