

DINNER

BITES

Scilly Chilli spicy chicken wings 10

Monkfish scampi, curry mayonnaise 10

Sweet potato & feta fritters, charred lime, chive sour cream (v/vo) 9

SMALL PLATES

Crispy fillet of mackerel, warm potato salad, horseradish mayonnaise, rocket 14

New Inn prawn cocktail, king prawns, cos lettuce, tomato salsa, Marie Rose 16

New Inn scotch egg, mustard mayo, pickled fennel & rocket 14

Whipped goat's cheese, heritage tomatoes, tomato & basil dressing, sourdough crisp (v/vo) 13

Chestnut mushroom pâté, toasted sourdough crispy shallots, pickled red onion & bitter leaf salad (v/vo) 14

House seasonal soup, Hobbs House sourdough & salted butter (v/vo) 12

LARGE PLATES

Market fish, seaweed potato rosti, seasonal greens, caper & dill velouté POA

New Inn Westcountry beef burger, smoked bacon, cheddar, beef fat onions, tomato, pickles, burger sauce, lettuce, crispy fries 22

Heritage beetroot burger, pickled vegetable slaw, Scilly Chilli mayonnaise, crispy fries (v/vo) 20

Cornish cider battered fish & chips, crushed peas, homemade tartare sauce, curry sauce 22

Cannellini bean & red pepper ragu, gremolata, braised fennel, grilled sourdough (v/vo) 22

Chargrilled Westcountry pork chop, rarebit, charred hispi cabbage, pork fat crumb, apple compote 25

New Inn shepherd's pie, braised lamb shoulder, confit garlic mash, buttered heritage carrots, kale 26

SALADS

Roasted Tresco pumpkin, kale, Puy lentil & hazelnut salad, crispy kale, pickled red onion, sage (v/vo) 14/21

Chargrilled chicken Caesar salad, cos lettuce, croutons, anchovies, parmesan, bacon crumb 19/24

SIDES

Cornish new potatoes, salsa verde (v/vo) 6

Crispy fries, Cornish sea salt (v/vo) 6

Hobbs House sourdough, salted butter (v/vo) 6

Mixed leaves, house dressing (v/vo) 6

Buttered seasonal greens (v/vo) 6