



## DINNER

*Welcome! Please see blackboards for today's specials*

### BITES

Wheal Rose pigs in blankets, orange & red onion marmalade, spring onion 9

Cornish camembert & red pepper croquettes, romesco (v/vo) 9

### SMALL PLATES

Prawn cocktail, marie rose, baby gem, pickled fennel, avocado 16

Crispy ham hock terrine, piccalilli puree, apple, curry mayo 14

Roasted vegetables, crispy kale, & hummus salad, curry oil, sourdough crisps (v/vo) 12

Homemade soup of the day, rosemary & garlic focaccia, salted butter (v/vo) 12

### LARGE PLATES

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

Market fish, seaweed rosti, seasonal greens, caper and white wine cream POA

New Inn Cornish beef burger – 4oz patty, brioche bun, crispy bacon, Cornish cheddar, cranberry relish, tomato, gem lettuce, gherkin, fries 22

Slow braised beef short rib, champ mashed potato, tenderstem, crispy onions, red wine sauce 26

Wild mushroom & chestnut pie, champ mashed potato, heritage carrots, cranberry & red wine gravy 22

### SIDES

Honey & thyme glazed roasted chantenay carrots (v/vo) 6

Charred brussels sprouts, smoked seaweed butter (v/vo) 6

Celeriac, pear, chicory and walnut salad 8

Fries, house seasoning 6

Toasted sourdough, salted butter 5

### PUDDING

Bramley apple & cinnamon pie, vanilla custard (v/vo) 12

Sticky toffee pudding, salted caramel sauce, Troytown vanilla ice cream (v/vo) 12

Chocolate & pistachio tart, crème fraiche (v) 12

Troytown ice creams & sorbets (v/vo) 3.5/scp

*add Veronica Farm fudge sprinkles +2*

Baron Bigod, Tresco honey, crackers, pickled onion 12