

# DINNER

## BITES

Crispy pork belly, pickled Asian slaw 10

Cornish cheddar croquettes, romesco (v) 10

## SMALL PLATES

Smoked mackerel pâté, horseradish crème fraîche, dressed leaves, sourdough toast 14

Davidstow Cheddar rarebit, pickled cucumber salad, toasted sourdough 12  
*add dressed white crab + 8*

Confit duck croquettes, balsamic onion chutney, dressed bitter leaf salad 14

Cannellini bean hummus, roasted vegetables, curry oil, kale, toasted seeds, sourdough crisp (v/vo) 13

House seasonal soup, Hobbs House sourdough & salted butter (v/vo) 13

## LARGE PLATES

Cornish cider battered fish & chips, crushed peas, homemade tartare sauce, curry sauce 24

Market fish, potato rosti, buttered greens, seaweed velouté POA

New Inn Westcountry beef burger, smoked bacon, cheddar, beef fat onions, tomato, pickles, burger sauce, lettuce, crispy fries 24

Smoked haddock fish cake, creamed leeks, tenderstem broccoli 23

Wild mushroom pie, confit garlic mash, buttered greens (v/vo) 24

8oz sirloin steak, chips, vine cherry tomatoes, roasted field mushroom, peppercorn sauce, rocket & parmesan salad 35

## SALADS

Quinoa, feta, castel franco, pickled red onion, grape, smoked almond salad (v/vo) 12/18

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

## SIDES

Cornish new potatoes, salsa verde (v/vo) 7

Crispy fries, rosemary & garlic sea salt (v/vo) 6

Buttered seasonal greens (v/vo) 7

Mixed leaves, house dressing (v/vo) 7

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