

# LUNCH

## 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

## 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

Southern fried Hen of the Woods mushroom burger, pickled red cabbage, Scilly chilli mayo, fries (v/vo) 24

## SOUP, SALAD & FLATBREADS

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

Chargrilled flat breads: confit chicken thigh 20 / Roasted vegetable (v/vo) 18  
*mint yoghurt, crispy chilli oil, pickled vegetables, rocket*

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

## SANDWICHES – served on granary or white bloomer, side salad

New Inn crab sandwich, potato salad 21

Smoked ham, mustard mayo, mixed leaves 16

Hummus, chargrilled red pepper, courgette, rocket & salsa verde 15

## 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