

DINNER

BITES

Crispy pork belly, apple compôte, black pudding crumb 10

Malt vinegar battered mussels, smoked Cornish sea salt 9

Sweet potato fritters, charred lime, chive sour cream 9

SMALL PLATES

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

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

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

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

Butter bean pâté, tomato & onion seed chutney, radicchio, toasted sourdough (v/vo) 12

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

LARGE PLATES

Half Scillonian lobster, fennel, orange & rocket salad, new potatoes, Scilly Chilli mayo 35

Market fish, seaweed potato rosti, seasonal greens, lemon caper butter sauce 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 mayo, crispy fries (v/vo) 20

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

Chargrilled aubergine, chickpea & spinach curry, braised coconut rice, mango chutney, coconut & cucumber yoghurt, naan (v/vo) 21

Crispy chicken schnitzel, confit garlic mash potato, buttered kale, heritage tomato & basil salsa, lemon 25

8oz entrecôte, fries, rocket & shaved parmesan salad, Café de Paris butter 32

SALADS

Quinoa, smoked feta, lambs lettuce, pickled red onion, pear, candied pecan 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) 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