

LUNCH

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

Butterbean pâté, tomato & onion seed chutney, radicchio, toasted sourdough (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

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

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

SOUP, SALAD & SANDWICHES

Flatbreads – Chargrilled rump steak (medium rare) or grilled halloumi (v/vo), pickled vegetables, rocket, coriander dressing, chilli 19 / 17

Lobster roll, confit garlic butter, Scilly Chilli mayo, shaved fennel, dressed leaves 19

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

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

SANDWICHES – served on granary or white, side salad

New Inn crab sandwich, potato salad 21

Coronation chicken, apricots & coriander 16

Hummus, chargrilled red pepper, courgette, rocket & salsa verde (v/vo) 15