

DINNER

BITES

- Courgette & pea fritters, salsa verde 10
- Scilly chilli spicy chicken wings, spring onion 10
- Haddock croquettes, bloody mary mayo 11

SMALL PLATES

- Smoked mackerel pâté, horseradish crème fraîche, dressed leaves, sourdough toast 14
- New Inn prawn cocktail, cos lettuce, tomato salsa, Marie Rose 16
- Confit duck croquettes, balsamic onion chutney, dressed bitter leaf salad 15
- Beetroot & cumin 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
- New Inn crab chowder, pan roasted fish, crab cake, charred corn, chilli oil croutons 30
- Pea & mint orzo, courgette and spinach fricassée, whipped ricotta, crispy kale (v/vo) 24
- Southern fried Hen of the Woods mushroom burger, pickled red cabbage, Scilly chilli mayo, fries (v/vo) 24
- 8oz sirloin steak, chips, vine cherry tomatoes, roasted field mushroom, peppercorn sauce, rocket & parmesan salad 35

SALADS

- Quinoa Salad, roasted heritage carrots, pickled carrot, whipped feta, dukkah, harissa dressing (v/vo) 16/22
- Chargrilled chicken Caesar salad, cos lettuce, croutons, anchovies, parmesan, bacon crumb 19/24

SIDES

- Cornish new potatoes, caper & lemon dressing (v/vo) 7
- Crispy fries, rosemary & garlic sea salt (v/vo) 6
- Buttered seasonal greens, romesco, toasted almonds (v/vo) 7
- Mixed leaves, house dressing (v/vo) 7
- Hobbs House sourdough, salted butter (v/vo) 6