

LUNCH

BITES

Courgette & pea fritters, salsa verde (v/vo) 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

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

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 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

SANDWICHES — served on granary or white bloomer, side salad

New Inn crab sandwich, potato salad 22

Smoked ham, mustard mayo, mixed leaves 16

Beetroot hummus, chargrilled red pepper, courgette, rocket & salsa verde 15

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