

THE NEW INN

~ MENU ~

SANDWICHES

Add a cup of Koffman's fries for only £1.50

THE NEW YORKER £10.95

Pastrami, Emmental cheese, pickled gherkins, sauerkraut and French's mustard on sourdough (gfa)

THE SCANDINAVIAN £9.95

Philadelphia, Beetroot, boiled eggs, dried dill, beetroot lardons salad leaves and dill ranch on rye bread

THE FRENCH DIP £12.95

Pan fried minute steak in a warm ciabatta loaf with Comte cheese and slow cooked onions – served with a cup of rich beef soup for dipping

THE VEGAN CLUB £10.95

Sourdough toast topped with avocado, beef tomato, pesto, crispy beetroot and red onion (vg, gfa)

Add crispy smoked streaky bacon for £2.00

SHARING PLATES

THE NEW INN CHEESEBOARD

with warm bread, pickles, dried fruits and chutney (v, gfa)

- 3 cheeses for £11.95

- 5 cheeses for £16.95

- 7 cheeses for £18.95

Please check the Special's Board for today's
selection of cheese

ANTIPASTI BOARD £18.95

A selection of cured meats with marinated olives, whole burrata cheese drizzled with virgin olive oil, whipped feta cheese with honey, pickled cornichons & silver skin onions, sun blush tomatoes and warm tomato and herb sourdough.

DIRTY NACHOS (gfa) £13.95

Choose from warm corn tortilla chips loaded with nacho cheese, avocado, red onion, fresh tomato, crispy onion, fresh coriander and siracha sauce with either crispy chorizo or crispy beetroot lardons (v)

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BAR SNACKS

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| Buxton Sausage Co. sausage roll | £4.00 |
| Buxton Sausage Co. scotch egg | £4.50 |
| Buxton Sausage Co. pork pie | £4.00 |
| Warm cheese & Marmite straws (v) | £4.50 |
| Olives marinated in garlic & lemon (vg) | £3.50 |

SMALL PLATES

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| Warm tomato & herb sourdough with olive oil & balsamic vinegar dip (v) | £6.50 |
| Sticky chipolatas – pork chipolatas baked in honey & wholegrain mustard (gf) | £8.25 |
| Braised chorizo | |
| Spanish chorizo sausage braised in cider, served with warm ciabatta (gfa) | £9.75 |
| Fritto Misto – salt & pepper squid, scampi, whitebait & breaded plaice goujons with aioli dip | £9.25 |
| Whole camembert | |
| Baked with rosemary & a Calvados drizzle, served with sourdough toast (v, gfa) | £13.95 |
| Truffle & parmesan fries | |
| Koffmann's fries tossed in truffle oil and fresh parmesan cheese (v, gfa) | £4.95 |
| The New Inn seasoned fries | |
| Koffmann's fries tossed in our own blend of spices | £4.25 |
| Habas gigantes | |
| Slow cooked butter beans in a rich tomato sauce, served with warm ciabatta (vegan) | £7.95 |
| Mini steak & frites | |
| Pan fried minute steak with Koffmann's fries and blue cheese or peppercorn sauce (gfa) | £13.95 |
| Purple sprouting broccoli | |
| tossed in olive oil with lemon, garlic and crispy beetroot (vegan) | £4.50 |
| Zucchini fries – courgette sticks deep fried and served with a fresh lemon wedge (vegan) | £6.25 |

If you or any of your party have any food allergies or intolerances, please let us know!