





## NIBBLES & STARTERS

Marinated Greek black & green olives   herbs, garlic & sun-dried tomatoes			£4.50	VEG/GF
Wildfarmed sourdough bread   extra virgin olive oil & balsamic			£4.50	VEG
Doorstop garlic bread   fresh parsley (add cheese £1)			£5	$\vee$
Home-made pork scratchings   chunky apple sauce			£5.75	
Roasted chickpea hummus with harissa   toasted seeds   warm flatbread			£6.50	VEG
Halloumi matchsticks   chipotle mayo			£6.50	$\vee$
Buffalo chicken wings   hot sauce & ranch dressing	for dipping		£7	GF
STARTERS				
Sweet potato, coconut & chilli soup   smoked corian	Sweet potato, coconut & chilli soup   smoked coriander oil			VEG/GF
Beef brisket nachos   cheddar   sour cream   pico de gallo   coriander   lime			82	GF
Crispy calamari   garlic aioli   lemon			£8.75	
Prawn & chorizo croquettes   manchego cheese   salsa bravas			62	
Smoked salmon tartare   gherkins   capers   red on	· · · · · · · · · · · · · · · · · · ·			
olive oil   garlic aioli   pickled cucumber   warm flatbread			£10	
CITADEDO				
SHARERS			618	
Charcuterie deli board   cured meats   local cheese	. –	es	£17	7.7
Baked camembert   caramelised onion chutney   so	ırdougn		£17	V
SALADS				
* Small and large options available		Sml	Lrg	
Crispy hoisin duck salad   cucumber   spring onion   fresh coriander \$10		£17	GF	
Chicken & bacon caesar salad   romaine   croutons   parmesan \$10		£17	O-1	
Spicy sirloin of beef salad   baby salad leaves   cherr	1 =		W = 1	
pickled carrot ribbons   red onion pickles   chimichurri dressing \$12		£19	GF	
MAINS				
Pad Thai with rice noodles   shiitake mushrooms	vegetarian		£15	V
bean sprouts   spring onion   peanuts	with chicken		£18	
chillis   coriander   lime	with prawn	TATTO	£19 £21	
with chicken & prawn  Beef brisket chilli con carne   rice   cheddar   sour cream   pico de gallo		£17.50	)	
nachos   fresh coriander   lime	TOWITT   PIOO GE RATIO		∞11.0€	,
Malaysian sweet potato & chickpea curry   butternu	ıt squash   jasmine riq	ce		
coconut curry sauce   tomato & red onion   mint & cucumber raita   naan			£18	VEG

### MAINS cont...

Wild mushroom risotto   sautéed wild mushrooms   parmesan	£19	V/GF
Ale-battered fish & chips   fat chips   pea puree   tartare (add curry sauce £1)	£19	
Gourmet truffled steak burger   aged gruyere   caramelised onions toasted brioche bun   lettuce & tomato   Koffman fries	£19	
Chicken, ham & leek pie   greens   mash   gravy (please allow at least 15 mins)	£19	
Toad in the hole   honey-roast carrot   mash   onion gravy	£19	
Chicken fajitas with peppers & onions   tortilla wraps   cheddar   sour cream pico de gallo   shredded lettuce   fresh lime & chilli guacamole	£20	
Poached smoked haddock with bubble & squeak   wilted spinach   poached egg	£21	GF
Overnight beef & beer cottage pie gratin   cheesy mash crust   greens   gravy	£22	GF
Miso glazed salmon fillet   avocado   jasmine rice   soy & sesame greens		50
Prime 8oz sirloin steak au poivre   fat chips   roasted mushroom & tomato		
garlic butter   dressed salad (add home-made green peppercorn sauce £1)	£28	
A BIT ON THE SIDE		

# LUNCH

Onion rings | Koffman fries | Fat chips | Mash | Dressed salad | Greens \$3 each

Served Monday to Saturday 12-2:30

#### LUNCHTIME OPTIONS

Please note that an inner dishes below <u>include</u> a small portion of thes		
B.L.T. baguette   smoked bacon   shredded lettuce   beef tomato   mayo	£10	
Curried halloumi wrap   curry sauce   mint & cucumber raita   mango chutney	£10	$\bigvee$
Fish finger baguette   tartare sauce   shredded lettuce	£10	
Sausage baguette   caramelised onions   mayo	£12	
Crispy hoisin duck wrap   cucumber   spring onion   coriander	£12	
Chicken & bacon caesar wrap   shredded lettuce   parmesan	£12	
Chicken fajitas open flatbread   sour cream   peppers & onions		
guacamole   cheddar	£14	
Mushroom shawarma open flatbread   red cabbage   gherkins   chimichurri		
mint & cucumber raita   red onion pickles   coriander   garlic mayo   lemon	£14	$\vee$
Omelette florentine   Koffman fries   dressed salad	£15	$\bigvee$
Ham egg & chins   hand-cut ham   2 fried eggs   Koffman fries	£15	

## THANKS

- \* Allergens: We operate a fresh food kitchen where nuts & shellfish, as well as other allergens, are used. For specific requirements, inc Gluten FREE options, please ask as some dishes can easily be adapted thanks.
- \* Service charge: Optional 10% service charge added to tables of 6 or more
- \* Be Social: Tag, Follow & Share @newinnheckfield (Facebook & Instagram)

