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SUMMER DAILY MENU



MODERN COUNTRYSIDE COOKING

COCKTAILS

ESPRESSO MARTINI | APEROL SPRITZ | HUGO SPRITZ | PIMMS £12 each

NIBBLES & BAR SNACKS

SMOKED ALMONDS | £3 | GF/PB/NUTS

MARINATED BLACK & GREEN OLIVES | £5 | GF/PB

SIGNATURE PORK SCRATCHINGS, bramley apple sauce | £6

BREAD BOARD, salted butter | £5 | V

TOASTED GARLIC CIABATTA BREAD | £5 | V Add: grilled cheddar for £1

CRISPY WHITEBATT, lemon aioli | £8

THE NEW INN SCOTCH EGG, soft yolk, Hampshire watercress, brown sauce mayo | £9

STARTERS

SMOKY CATALAN PORK RIBS WITH SHERRY & GARLIC | £12 | GF
Spanish smoked paprika, garlic, oregano, fino sherry

BLOODY MARY PRAWN COCKTAIL | £11.50

bloody mary marie rose sauce, pickled carrot, shaved fennel, brown bread

SHAVED SUGAR SNAP PEA SALAD WITH COURGETTE RIBBONS & MINT | £10 | PB/GF/NUTS
pea shoots, toasted cashews, vinaigrette dressing

CRISPY FRIED HAMPSHIRE CHALK STREAM TROUT FISHCAKE | £10
parma ham, Hampshire watercress salad, lemon aioli

BURRATA WITH CARPACCIO OF HERITAGE TOMATOES | £12 | V/GF

balsamic reduction, fresh basil, extra virgin olive oil, lemon zest, chilli flakes

SMOKED MACKEREL PÂTÉ WITH A PICKLED CUCUMBER & APPLE SALAD | £10
crispy capers, horseradish puree, brown toast

PAN-FRIED GARLIC KING PRAWNS | £11.50

garlic butter, chilli flakes, herbs, fresh bread

OVEN-BAKED CAMEMBERT 'TARTIFLETTE-STYLE' | £12.95 | V

crispy potatoes, hot honey, thyme, confit garlic, sourdough toast

MAIN COURSES

- CRISPY DUCK SALAD WITH PLUM DRESSING | £20 - Small portion £16
crispy fried onions, Hampshire watercress, spring onion, cucumber
- CHICKEN & BACON CAESAR SALAD | £19.50 - Small portion £15
romaine lettuce, shaved parmesan, croutons & Caesar dressing
- SPAGHETTI WITH COURGETTE, RED ONION, LEMON & OLIVE OIL | £19 | PB/NUTS
red chilli, basil, peppery rocket pesto, toasted pine nuts
- CHARRED CAULIFLOWER STEAK WITH CRISPY CHICKPEAS | £19.50 | PB/NUTS
grilled courgette ribbons, smoked cashew romesco sauce, herb oil, warm flatbread
- BEER-BATTERED HADDOCK & CHIPS | £21
triple-cooked chips, pea puree, tartare sauce, lemon
- 'ROTISSERIE-STYLE' CHICKEN WITH CONFIT LEMON & TARRAGON PAN JUS | £22 | GF
crispy skin, slow-roast garlic mash, wilted spinach
- THE NEW INN BEEF BURGER WITH SMOKED BACON & AMERICAN CHEESE | £20
toasted brioche bun, shredded lettuce, beef tomato, skinny fries
- FILLET OF SEA BREAM WITH BROWN BUTTER, CAPERS & LEMON | £22 | GF
new potatoes, tender-stem broccoli, roasted cherry vine tomatoes
- TERRY TONKIN'S THICK-CUT PORK CHOP | £25 | GF
Hyde's cyder & burnt apple puree, green beans, spring onion mash, sage butter glaze
- CRAB & CHILLI SPAGHETTI WITH FRESH TOMATO, LEMON, GARLIC & PARSLEY | £24
olive oil & brioche crumb, samphire, shaved parmesan
- SIRLOIN STEAK FROM STOKES MARSH FARM, WILTSHIRE | £30
triple-cooked chips, roast mushroom, roasted cherry vine tomatoes, peppercorn sauce

SIDE DISHES £5 each

SKINNY FRIES | TRIPLE-COOKED CHIPS | NEW POTATOES | ONION RINGS | GREEN VEG | SALAD

LUNCH MONDAY TO SATURDAY 12-2:30pm

- FISH FINGER SANDWICH, ciabatta, lettuce, tartare sauce, skinny fries | £14
- CHICKEN & BACON CAESAR WRAP, parmesan, romaine lettuce, skinny fries | £14
- CRISPY DUCK WRAP, Hampshire watercress, cucumber, spring onion, plum sauce | £14

BUTCHER'S CHOICE SANDWICH (see specials for today's choice) | £19
slow'n'low meat, Hampshire watercress, mayonnaise, rocket pesto

SMOKED SALMON FLATBREAD, cucumber ribbons, lemon creme fraiche, dill | £17

* Please note: All lunchtime dishes above include a small portion of skinny fries

- HAM, EGG & CHIPS, hand-cut ham, 2 eggs, skinny fries | £17
- OMELETTE FLORENTINE, new potatoes OR skinny fries, dressed salad leaves | £16 | V
- HOME-MADE QUICHE OF THE DAY, new potatoes OR skinny fries, dressed salad leaves | £17
- PROPER PLOUGHMAN'S LUNCH, local cheeses, sausage, ham, pickles, apple, sourdough | £19

- SERVICE CHARGE Please note that an optional 10% service charge is added to tables of 6 or more
- ALLERGEN INFO Dairy free & gluten free adaptations can be made, please ask a team member
- KEY GF = gluten free PB = vegan V = vegetarian DF = dairy free NUTS = nuts