- Email team@newinnheckfield.com
- Web www.newinnheckfield.com
- Social Media @newinnheckfield
- Phone 01189-326374

THE NEW INN
HECKFIELD
FREE HOUSE

WINTER DAILY MENU

MODERN COUNTRYSIDE COOKING



COCKTAILS

MAPLE OLD FASHIONED | ESPRESSO MARTINI | APEROL SPRITZ | NEGRONI £12 each

NIBBLES & BAR SNACKS

SMOKY MIXED NUTS WITH MAPLE & CAYENNE | £3.50 | GF/PB/NUTS

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

SIGNATURE PORK SCRATCHINGS, Bramley apple sauce | £6

SMOKY ROASTED RED PEPPER HUMMUS, toasted sourdough fingers | £6.95 | PB

BREAD BOARD, salted butter | £5 | V

HALLOUMI FRIES, spicy hot honey drizzle with chilli flakes | £7.50 | V

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

CRISPY FRIED WHITEBAIT, pickled jalapeño & garlic mayo | £9.50

STARTERS

SOUP OF THE DAY | £8 | V
served with warm bread & salted butter

SPICY BLOODY MARY PRAWN COCKTAIL | £11.50
homemade 'Bloody Mary' Marie Rose sauce, crisp lettuce, pickled carrot & brown bread

SMOKED SALMON & CRISPY POTATO RÖSTI | £11.95
light horseradish & crème fraîche dressing, crispy capers & lemon

CHARRED CONFIT GARLIC CAULIFLOWER STEAK | £9 | PB
smoky roasted red pepper hummus, crispy chickpeas & chimichurri

CHICKEN LIVER PARFAIT | £10
toasted brown bread, pickled onion and a miso & parsley butter

PAN-FRIED GARLIC KING PRAWNS WITH SOURDOUGH TOAST | £11.50
king prawns sautéed with garlic butter, chilli flakes, white wine, lemon & parsley

ROASTED BUTTERNUT SQUASH SPEARS WITH CRISPY KALE & TOASTED PUMPKIN SEEDS | £9 | PB
creamy butter bean purée, tart cranberry compote & balsamic glaze

Main Courses

CHICKEN & BACON CAESAR SALAD | £19.50
romaine lettuce, shaved Parmesan, croutons & Caesar dressing
* smaller portion £15

THE NEW INN TOAD IN THE HOLE WITH BUTTERY MASH & HERBY MAPLE-ROASTED CARROTS | £20
Terry Tonkin's pork sausages, rich red wine gravy & crispy onions

CRISPY POTATO GNOCCHI WITH A ROASTED RED PEPPER & GARLIC SAUCE | £20 | PB
sauteed field mushrooms, wilted baby leaf spinach, crispy chickpeas & chimichurri
* smaller portion £15

TRADITIONAL HOMITY PIE WITH BUTTERED WINTER GREENS | £19.50 | V (please allow 20 mins)
open-topped shortcrust pastry pie filled with creamy potatoes, garlic, leeks & cheese

BEER-BATTERED HADDOCK & CHIPS WITH PEA PUREE & TARTARE SAUCE | £21
triple-cooked chips, lemon
* smaller portion £16

CRISPY CONFIT DUCK LEG WITH SLOW-ROASTED GARLIC MASH | £23.50
oven-roasted winter vegetables & red wine jus

THE NEW INN BEEF BURGER WITH SMOKED BACON & AMERICAN CHEESE | £20
burger sauce, sliced pickles, lettuce, beef tomato, toasted bun & skinny fries

PAN-FRIED FILLET OF SEA BASS WITH A WARM MEDITERRANEAN POTATO SALAD | £24 | GF
green beans, roasted cherry tomatoes, parsley, lemon & olive oil

PAN-ROASTED PORK TENDERLOIN WITH BRAMLEY APPLE COMPOTE | £22 | GF
creamed Savoy cabbage & bacon, crushed new potatoes & green peppercorn jus

TANDOORI-SPICED CHICKEN SUPREME | £22.50
crispy Bombay potatoes, mint & cucumber raita, tomato & red onion salad

SIRLOIN STEAK (8oz) FROM TIM JOHNSON OF STOKES MARSH FARM, WILTSHIRE | £30
triple-cooked chips, roast mushroom, roasted vine cherry tomatoes & peppercorn sauce

Side Dishes | £5 each

SKINNY FRIES | TRIPLE-COOKED CHIPS | CRISPY GARLIC & ROSEMARY POTATOES
ONION RINGS | SEASONAL GREENS | DRESSED HOUSE SALAD

Lunch

Monday to Saturday 12-2:30pm

CHICKEN TANDOORI WRAP, mint & cucumber yoghurt, tomato, onion & skinny fries | £14

TERRY TONKIN'S SAUSAGE CIABATTA, crispy onions, red wine gravy & skinny fries | £14

FISH GOUJON CIABATTA, shredded lettuce, tartare sauce & skinny fries | £14

CHICKEN & BACON CAESAR WRAP, Parmesan, romaine lettuce & skinny fries | £14

HALLOUMI WRAP, shredded lettuce, mint & cucumber raita & skinny fries | £14 | V

HAM, EGG & CHIPS with hand-cut ham, 2 eggs & skinny fries | £17

OMELETTE FLORENTINE, new potatoes OR skinny fries & dressed salad leaves | £16 | V

– SERVICE CHARGE	An optional 10% service charge is added to tables of six or more.
– ALLERGEN INFO	Please inform a member of our team of any allergies or dietary requirements before ordering. Gluten-free and dairy-free adaptations may be available. please ask a team member
– KEY	GF = gluten free PB = vegan V= vegetarian DF = dairy free NUTS = nuts