

# DINNER

## BITES

<b>WHEAL ROSE PIGS IN BLANKETS</b> .....	9
orange & red onion marmalade, spring onion	
<b>SWEET POTATO &amp; FETA FRITTERS (v/vo)</b> .....	9
Scilly chilli, chipotle & hibiscus sauce	

## SMALL PLATES

<b>PRAWN COCKTAIL</b> .....	16
Marie Rose, baby gem, pickled fennel, avocado	
<b>PORK &amp; PISTACHIO PÂTÉ</b> .....	14
picallili, Guinness & treacle soda bread, smoked butter	
<b>CRISPY POLENTA (v/vo)</b> .....	14
sautéed wild mushrooms, salsa verde, kale	
<b>HOMEMADE SOUP OF THE DAY (v/vo)</b> .....	12
rosemary & garlic focaccia & salted butter	

## LARGE PLATES

<b>NEW INN CORNISH CIDER BATTERED FISH &amp; CHIPS</b> .....	22
crushed peas, homemade tartare sauce, lemon	
<b>MARKET FISH</b> .....	POA
potato hash, seasonal greens, cornish seaweed & white wine cream	
<b>NEW INN CORNISH BEEF BURGER</b> .....	22
two 4oz patties, brioche bun, crispy bacon, Cornish cheddar, cranberry relish, tomato, gem lettuce, gherkin, Koffmann fries	
<b>SLOW BRAISED FEATHERBLADE OF WESTCOUNTRY BEEF</b> .....	26
clotted cream mash, tenderstem, crispy onions, red wine sauce	
<b>PAN FRIED GNOCCHI (v/vo)</b> .....	21
Tresco pumpkin, chestnut, green tahini dressing, chilli & sage pangrattato	

## SIDES

<b>HONEY &amp; THYME GLAZED ROASTED CHANTENAY CARROTS (v/vo)</b> .....	6
<b>CHARRED BRUSSEL SPROUTS (v/vo)</b> .....	6
smoked seaweed butter	
<b>CELERIAC, PEAR, CHICORY &amp; WALNUT SALAD</b> .....	7
<b>KOFFMANN FRIES (v/vo)</b> .....	6
rosemary & garlic sea salt	
<b>ROSEMARY &amp; GARLIC FOCACCIA (v/vo)</b> .....	5
Cornish butter	

## PUDDINGS

<b>BRAMLEY APPLE &amp; CINNAMON CRUMBLE (v/vo)</b>	12
vanilla custard	
<b>STICKY TOFFEE PUDDING (v/vo)</b> .....	12
salted caramel sauce, Troytown vanilla ice cream	
<b>CHOCOLATE NEMESIS (v)</b> .....	12
Rodda's Cornish clotted cream	
<b>TROYTOWN ICE CREAMS &amp; SORBETS (v/vo)</b> .....	3.5 / SCP
add Veronica Farm fudge sprinkles .....	2
<b>BARON BIGOD</b> .....	10
Cornish honey, crackers, pickled onion	