

# LUNCH

## BITES

Crispy pork belly, apple compôte, black pudding crumb 10

Sweet potato fritters, charred lime, chive sour cream 9

## SMALL PLATES

Smoked mackerel pâté, beetroot relish, pickled beetroot, horseradish crème fraîche, rocket, sourdough 12

New Inn prawn cocktail, king prawns, cos lettuce, tomato salsa, Marie Rose 16

Confit duck croquettes, balsamic onion chutney, dressed bitter leaf salad 14

Sautéed wild mushrooms, tarragon cream, frisse, toasted sourdough (v/vo) 13

## LARGE PLATES

Cornish cider battered fish & chips, crushed peas, homemade tartare sauce, curry sauce 22

Market fish, seaweed potato rosti, seasonal greens, lemon caper butter sauce POA

New Inn Westcountry beef burger, smoked bacon, cheddar, beef fat onions, tomato, pickles, burger sauce, lettuce, crispy fries 22

Smoked haddock chowder, fish velouté, corn, samphire, shaved fennel, saffron potatoes 24

Pan-fried gnocchi, pea purée, butter-poached leeks, spinach, feta (v/vo) 21

## SOUP, SALAD & SANDWICHES

House seasonal soup, Hobbs House sourdough & salted butter (v/vo) 12

Bitter leaf, celeriac, pear & candied walnut salad (v/vo) 12/18

Chargrilled chicken Caesar salad, cos lettuce, croutons, anchovies, parmesan, bacon crumb 19/24

Lobster roll, confit garlic butter, Scilly Chilli mayo, shaved fennel, dressed leaves 19

## SANDWICHES – served on Portreath Bakery granary or white, side salad

New Inn crab sandwich, potato salad 19

Coronation chicken, apricots & coriander 16

Hummus, chargrilled red pepper, courgette, rocket & salsa verde 15

## SIDES

Cornish new potatoes, salsa verde 6

Crispy fries, Cornish sea salt 6

Hobbs House sourdough, salted butter 6

Mixed leaves, house dressing 6

Buttered seasonal greens 6

