

TO START:

Soup of the Day, Sour Dough 6 (GF)

Deep Fried Brie Wedges, Cranberry Salsa, Mix Leafs 7.5

Classic Prawn Cocktail, Marie Rose, Brown Toast, Lemon 7.5

Chicken Liver Parfait, Crusty Bread, Chutney 6.5

TO SHARE:

Cheese Nachos, Jalapeno Peppers, Sour Cream, Tomato Salsa, Guacamole 7 Add Beef Chilli 3 (GF)

SIGNATURE DISH:

Braised Feather Blade of Beef, Dauphinoise Potatoes, Fine Beans, Stem Broccoli, Beef Jus 18 (GF) (DF)

MAIN EVENT:

28 Days Aged 80z Sírloin Steak, Chips, Mushroom, Tomato Confit, Onion Rings 19 (GF) (DF)

Add Peppercorn Sauce 1.5 or Creamy Tarragon & Wild Mushroom Sauce 2

Smoked Bacon Wrapped Chicken, Dauphinoise Potato, Seasonal Veg, Tarragon Mushroom Sauce 15

Horseshoe Gammon Steak, Chips, Fried Egg or Pineapple, Onion Rings, Salad 14 (GF) (DF)

Angus Beef Burger, (Bacon, Cheese, Burger Mayo, Lettuce, Tomato) Chips, Coleslaw 14 (GF) (DF)

Cajun Chicken Burger, (Bacon, Cheese, Burger Mayo, Lettuce, Tomato) Chips, Coleslaw 14 (GF) (DF)

Spicy Bean Burger, (Cheese, Burger Mayo, Lettuce, Tomato) Chips, Coleslaw 12 (GF) (DF)

Beef Lasagne, Garlic & Chilli Infused Toasted Ciabatta, Mixed Salad 14

Chicken Curry, Basmati Rice, Papadum, Naan Bread 14 (GF) (DF)

Beef Chilli, Basmati Rice, Tortilla, Sour Cream 14 (GF) (DF)

Beer Battered Fresh Fish, Chips, Mushy Peas, Salad, Tartar Sauce, Lemon 14 (DF)

Steak & Cask Ale Pie, Shortcrust Pastry Lid, Roasted New Potatoes, Seasonal Vegetables 15

Add Beef Jus 1.5

Whole Tail Breaded Scampi, Chips, Salad, Tartar Sauce, Lemon 13 (DF)

Warm Chicken & Bacon Salad, Olives, Avocado, Blue cheese Dressing 13 (GF) (DF)

Smoked Ham, Fried Eggs, Chips, Salad 13 (GF) (DF)

Gluten Free Tomato & Basíl Penne Pasta, Roasted Courgettes & Peppers, Rocket, Parmesan 12

Add Bacon Wrapped Chicken 5 (DF)

Roasted Pumpkin & Sage Ravioli, Mushroom, Peppers & Courgettes in Green Pesto Cream 13



Sandwiches £6.50

Served Monday to Saturday Lunchtime

Honey & Mustard Roasted Ham

Bacon, Lettuce & Tomato

Mature Cheddar, Green Tomato & Apple Chutney

Tuna Mayonnaise

Prawn Marie-Rose (additional £1)

All Sandwiches come with Crisps and a Salad Garnish.

upgrade from Crisps to Chips for £1.50

Paníní £7.50

Served Monday to Saturday Lunchtime

Cajun Chicken Fajita & Cheese Melt

Cheddar Cheese & Roasted Pepper

Bacon Brie & Cranberry

Tuna Melt

All Paníní come with Crisps and a Salad Garnish.

upgrade from Crisps to Chips for £1.50

NIBBLES & SIDES:

Toasted Ciabatta, Chilli, Balsamic Olive Oil, Garlic and Herb Infused Butter 4.5 Add Cheese 1

Kalamata Olives 3.5

Warm Ciabatta & Sour Dough, Olive
Oil Balsamic 4

Chunky Chips 4 (GF)

Onion Rings 3.5

Seasonal Vegetables 4

New Potatoes 3.50

Mixed Leaf Salad 3.50

KIDS:

Chicken Goujons, Chips, Peas 7 (DF)

Tomato g Basíl Penne Pasta Cheddar Cheese \mathcal{F} (GF) (DF)

Duo of Cotswold Sausages, Mashed Potato, Peas, Gravy \mathcal{F} (DF)

Fish Fingers, Chips, Peas 7 (DF)

Smoked Ham, Fried Egg, Chips 7 (GF) (DF)

Please ask Staff for our Daily Specials & Desserts.

Please advise your server of any Dietary Requirements

This allergy data has been derived from our dish recipes and from our specifications obtained from our suppliers. However within our kitchen we use nuts, fish, eggs, shellfish, milk and gluten products and therefore it is impossible to fully guarantee separation of these items in storage, preparation and cooking, although every effort is made to minimise the risk.

(GF) Gluten Free Option Available

(DF) Dairy Free Option Available

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TO FINNISH:

Berry Cheesecake, Berry Coulis, Cream 6.5

Belgium Chocolate Brownie, Ice Cream 6.5

Apple Crumble, Custard 7

Tiramisu Torte, Cream 6.6

Sticky Toffee Pudding, Ice Cream, Toffee Sauce 6.50

Cheese & Biscuits, Chutney, Grapes 8

Ice Cream & Sorbet 4