



NEWTON LODGE

UNAPOOL

STARTERS

Blue Cheese Panna Cotta

Mulled pear, pickled fennel, air-dried ham
£13.75

Pan-seared King Scallops

Celeriac purée, black pudding, roast chorizo, parsnip crisps
£25.00

Braised Pork Cheek in Cider

Vegetable ribbons, fruit pudding bon bon
£15.00

Wild Mushroom Risotto (V)

Garden thyme, truffled green beans
£13.00

MAIN COURSES

Fond of Slow-cooked Beef Shin

Cauliflower cheddar flan, Hasselback potatoes, shallot purée, beef jus
£23.50

Rump of Lamb

Pea purée, Dauphinoise potatoes, petit ratatouille, rosemary jus
£32.00

Butter Poached Halibut

Sauté potatoes, wilted greens, fish velouté
£36.00

Home-smoked Pork Belly

Spring cabbage, Pommes Anna, apple & Calvados emulsion
£22.00

Beetroot and Orange Gratin (V)

Spinach, goat's cheese, onion marmalade
£19.00

DESSERTS

Bitter Chocolate Delice

Salted caramel, chantilly, hazelnut tuille
£9.75

Vanilla Panna Cotta

Lemon curd, honeycomb, berry compôte
£9.50

Banana & Guinness Sticky Toffee Pudding

Treacle butterscotch, vanilla ice cream
£10.00

Selection of Cheeses

£15.00

Selection of Ice Creams

£7.50

A discretionary 10% service charge will be added to your final bill, this is shared equally between all our hotel team members. All prices are inclusive of VAT.

(Ve) Vegan (V) Vegetarian

Allergens and Alternatives: please inform your server of any allergies or dietary requirements that you have. We can also offer alternatives on some of our menu items. Please just ask! Gluten free bread is available.