

... DINING AT THE NEW INN...

Great place to Eat, Drink & Sleep

APPETISERS & SIDES

Appetisers: Bread & oil £3.50 - Olives £3.50

Sides: Mixed leaves, quinoa & lemon dressing
£3.50 (GF) (Vegan)

New potatoes with marmite butter £3 (GF)

Hand cut chips & thyme salt £4 (v) (GF)

Skinny Fries £2.50 (v) (GF)

TASTING BOARDS

Perfect for two to share as a starter or enjoy as a main by yourself.

Seafood Board - Dressed crab, mackerel pate, pickled mackerel & anchovies £10

Dorset cured cold meats & pickles £10

Dorset Cheese Board - selection 3 cheeses and pickles £10

STARTERS

Tomato, chilli & pepper gazpacho £5.50
(Vegan) (GF)

Lyme Bay scallops, pan fried with pancetta, parmesan & mixed leaf salad £9

Heritage tomato & buffalo mozzarella salad with basil oil £6.50 (GF) (v)

Beef tar tar, pickled onions, beef dripping croutons & chipotle ketchup £8

Citrus cured salmon with pickled cucumber & Asian dressing £7 (GF)

SUPERFOOD SALAD

Superfood £10

Spinach, rocket & mixed Dorset leaves with chia, toasted seeds, beetroot, heritage tomatoes, radish & lemon dressing
(Vegan) (GF)

Add

Citrus cured salmon £4

Dressed Portland crab £4

Buffalo Mozzarella £3

MAINS

Beer Battered Haddock with hand cut chips, crushed peas & tartare £12.50

Handcrafted Beef burger topped with pulled pork, smoked cheddar, BBQ sauce served with skinny fries £12.50

Dorset Pork belly, peach, pomme puree, glazed carrots & peach salsa £15.50 (GF)

8oz Sirloin Steak with gremolata, hand cut chips & parmesan mixed leaf salad £19 (GF)

Charred courgette ribbons stuffed with sweet potato & chilli served with tomato emulsion & ratatouille £11 (Vegan) (GF)

Please see our Fish Special Board

DESSERTS

Beetroot cake & charred peach with lemon sorbet & mint syrup £6.50 (Vegan)

Vanilla crème fraiche cheesecake with strawberry gel & strawberry ice cream £6.50

White chocolate & raspberry naughty mess £6.50 (GF)

Dorset cheese plate 3 for £9

Dorset Blue Vinny, Coastal Cheddar & Dorset Goat's Brie with chutney & crackers

Ice Cream £1.50 per scoop 1, 2 or 3

Belgium chocolate, white chocolate, strawberry, clotted cream or lemon sorbet

Our food suppliers: Steptonbill Farm - Winterbourne Abbas, Jurassic Coast Butchers, Best of the West - Devon, S&W Shellfish Portland, Woodsford Leaves Dorchester, M&J Seafood & Forest Produce