



THE NEW INN

20H21

TYWARDREATH CORNWALL

STARTERS & LIGHTBITES

Olives and breads v £ 10.00
With balsamic vinegar and olive oil

Nachos

All served with salsa, sour cream and guacamole

Beef chilli 10.50
Vegetable balti v 9.50
Just cheese v 8.50

Pan-fried scallops

Also available as a main course and served with one of the following garnishes:

Garlic butter 9.00 / 18.00
Served with salad and mixed breads
Black pudding 9.00 / 18.00
With butternut squash puree, sage butter and buttered potatoes
Caesar salad 9.00 / 18.00
Cos lettuce, croutons and parmesan with mixed breads

Classic tapas for 1 or 2 v 8.50 / 17.00

Olives, houmous, pesto, balsamic, blue cheese and grilled halloumi, served with salad and mixed breads

Surf 'n' Turf tapas for 1 or 2 10.00 / 20.00

Chorizo and halloumi skewer, king prawn and red pepper skewer, whitebait, pork and sage meatballs with salsa and parmesan, served with salad and mixed breads

TOASTED CIABATTAS

£
Toasted ciabatta bread filled with one of the following and served with chips:

Cheddar cheese and red onion marmalade v 9.00
Ham, tomato and mozzarella 9.50
BLT: Bacon, cos lettuce, tomato and paprika mayo 9.50
Cornish Brie, apple and cranberry sauce v 10.00
Tuna, lemon mayo, pickles and melted cheese 10.00
Prawns, lemon mayo and cos lettuce 12.00

PUB CLASSICS

£
Pork belly 18.00
On a bed of mash, spinach and black pudding, topped with a cider and mustard sauce and crackling

Chicken tagine 16.00
With a lemon and herb couscous and garlic flatbread

Fish and chips 15.00
Beer battered fish and chips with tartar sauce and mushy peas

Home-made fish stew 19.00
A mix of cod, salmon, tiger prawns and mussels in a tomato, fennel and white wine sauce, served with mixed breads

Cajun salmon 17.00
Served with a creamy spinach polenta and tenderstem broccoli

Vegetable balti v 15.00
With chickpeas, sweet potato, courgettes, red peppers, baby corn and spinach, served with wild rice, garlic and coriander naan, poppadom and mango chutney

Grilled goats' cheese 15.50
Served with an apple and beetroot salad and mixed breads

Vegetable bolognese v 15.00
With red lentils, courgettes, carrots and mushrooms served with garlic bread and parmesan

GRILL SECTION

£

STEAKS

Sirloin (8oz) 24.50

Choose one of the following options:

Classic

Served with garlic mushrooms, roasted cherry tomatoes beer battered onion rings, garden peas and chips

Surf 'n' turf

With king prawns cooked in garlic butter, served with salad and chips

Pepper steak

With wholegrain mustard mash, pepper sauce and fresh vegetables

BURGERS

All served in a toasted bun, with coleslaw, chips and beer battered onion rings

Beef burger (6oz) 14.50

With bacon, mozzarella, cos lettuce and BBQ sauce

Chicken, bacon and brie burger 15.00

With mayo and cos lettuce

Spiced lentil and chickpea burger v 14.00

With grilled halloumi, red onion marmalade and cos lettuce

Lamb tikka burger 16.00

With mango chutney and cos lettuce

Cajun salmon burger 16.00

With lime mayo and cos lettuce

SIDES (all v)

£

Chips 3.50
Cheesy chips 4.00
Mixed breads 4.00
Fresh vegetables 4.00
Garlic bread 3.50
Cheesy garlic bread 4.00
Onion rings 4.50
Mixed salad 4.00
Apple and sultana coleslaw 3.50
Pepper sauce 3.50

v vegetarian

Most vegetarian dishes can be adapted to become suitable for vegans and gluten-free bread and batter is available upon request.

PLEASE NOTE:

Whilst we take every care to avoid cross-contamination, we do not have allergen free zones in our kitchen. If you need any information about allergens, please ask a member of staff.

PUDDINGS / DESSERTS

Sticky toffee pudding

Topped with a rich toffee sauce and Cornish clotted cream

£8.50

Warm chocolate brownie

With a salted caramel sauce and vanilla ice cream

£8.50

Caramelised passion fruit tart

With a passion fruit puree and mango sorbet

£8.50

Trio of ice cream

Vanilla, chocolate and strawberry ice cream topped with Cornish clotted cream and wafer


£8.50

Cheese and bread board

With Cheddar, blue and Brie, grapes, apple and red onion marmalade

£11.00

Thank you for your patience at peak times



THE
NEW INN
TYWARDREATH
CORNWALL

SUMMER MENU 2024

