Evening @ The New Inn Salisbury

Please place all orders at the bar

<u>To Start</u>

Fresh homemade bread board, olives, butter 5.5 Deep fried breaded Brie de Meux, fennel seeds, Cumberland sauce 6.0 Soup of tomato & tarragon, sour cream, croutons, bread 5.5 King scallops, mushrooms, onion, cream, Pernod, sherry, grana 7.5 Duck mousse, toast, chutney 6.5

<u>To Follow</u>

Homemade pure beef burger, little gem lettuce, tomato, red onion, gherkin, blue cheese & bacon sauce, skinny fries *11.5* Smoked salmon & crab fishcakes, tartare sauce, skinny fries *10.5* Fish pie of salmon, cod & scallop under a cheddar cheese mash, green vegetables *12.0* Malaysian style chicken curry, saffron rice, chutney, poppadum *11.0* Breaded veal escalope, mushroom & white wine sauce, spinach, skinny fries *12.0* Old English pork sausages, creamed potato, onion marmalade, curly kale, jus *10.0* Slow cooked pork belly, dauphinois potato, red cabbage, cider & calvados sauce *13.0* Rib eye steak, peppercorn sauce, skinny fries *17.0* Spiced courgette, pepper & five bean stew, saffron rice, sour cream, coriander oil *10.0* Tartlet of tomato, feta, basil, spinach, roast squash puree, new potatoes 10.5

<u>To Finish</u>

Vanilla Crème Brulee *5.0* Apple, pear, filo pastry, toasted almonds *5.5* Sticky Toffee Pudding, vanilla ice cream *5.5* Mint chocolate pot, brandy snap *5.0* Selection of Ice creams *3.9*

Cheeseboard: Mature Cheddar, Rosary goats cheese, Cornish Brie, Barkham Blue 7.5

All prices include VAT. All items are subject to availability. Some foods may contain nut or nut traces. The oil used in our cooking process may contain genetically modified maize or soya. All weights are prior to cooking. Allergy information for all food dishes and beverages are available on request. All our food is prepared in a kitchen containing shellfish, egg, gluten, lupin flour, celery, sulphites, garlic, fish, peanuts, soy beans, milk, sesame, mustard & nuts.