

# Lunch @ The New Inn Salisbury

Please place all orders at the bar

Homemade pure beef burger, little gem lettuce, tomato, red onion, gherkin, blue cheese & bacon  
sauce, skinny fries 11.5

Badger beer battered cod goujons, homemade tartare sauce, lemon, skinny fries 11.0

Ham with Stowford Press cider, local honey & mustard glaze, fried free range hen's eggs,  
chutney, skinny fries 10.0

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 10.5

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 15.0

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

## Desserts

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.