

# ... DINING AT THE NEW INN...

Great place to Eat, Drink & Sleep

## APPETISERS & SIDES

Bread & dipping oil £3.50 - Marinated Olives £3.50  
Mixed herb & quinoa salad with lemon dressing £3.50 (GF) (Vegan)  
Braised white cabbage, orange & chervil £3 (GF) (Vegan)  
New potatoes with marmite butter £3 (GF)  
Hand cut chips with thyme salt £4 (v) (GF) - Skinny fries £2.50 (v) (GF)

## BEGIN

Tomato, chilli & black pepper gazpacho £5.50 (Vegan) (GF)  
Lyme Bay scallops, pan fried with pancetta, parmesan & mixed leaf salad £9  
*Wildwood Chardonnay with its citrus, grapefruit & pineapple flavours*  
Heritage tomato & buffalo mozzarella salad with basil oil £6.50 (GF) (v)  
*Chenin Blanc, peach & melon with a crisp zingy lime finish*  
Beef tar tar, pickled onions, beef dripping croutons & chipotle ketchup £8  
*Three Pillars Shiraz with light, blackberry & floral aromas*  
Citrus cured salmon, pickled cucumber, pomegranate salad & Asian dressing £7 (GF)  
*Pinot Grigio Terra Nostra with citrus, lime & topical flavours*

## MAINS

Duo of fish - Local fish with fish broth, summer vegetables & herbs £16.50 (GF)  
*Elementos Viognier with delicate floral & peach aromas*  
Dorset Pork belly, peach, pomme puree, glazed carrots & peach salsa £15.50 (GF)  
*Nika Tika Sauvignon Blanc pairs perfectly*  
Charred courgette ribbons stuffed with sweet potato & chilli served with tomato emulsion & ratatouille £11 (Vegan) (GF)  
*Wildwood Chardonnay with its citrus, grapefruit & pineapple flavours*  
Beer Battered Fish & Chips  
Haddock in our local ale batter, hand cuts, pea puree & tartare £12.50  
*Try with a pint of our 61 Deep Pale Ale*  
Handcrafted Dexter beef burger  
Pulled pork, smoked cheddar, BBQ sauce & skinny fries £12.50  
*Mountain Range Merlot with rounded cherries & spiced plums*  
8oz Sirloin Steak with gremolata, new potatoes & parmesan mixed leaf salad £19 (GF)  
*Bursts of red fruits & spicy undertones of Banda Azul Rioja*

## NAUGHTINESS

Charred peach & beetroot cake with lemon sorbet & mint syrup £6.50 (Vegan)  
Vanilla crème fraiche cheesecake with strawberry gel & strawberry ice cream £6.50  
White chocolate & raspberry mess £6.50 (GF)  
Dorset cheese plate 3 for £9  
Dorset Blue Vinny, Coastal Cheddar & Dorset Goat's Brie with chutney, frozen grapes & Dorset biscuits  
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