The New Court Inn

Autumn Menu

All Dishes Are Made From First Principles, Head Chef - Douglas Field

Starters

Twice baked cheese soufflé *w* red onion marmalade (v) £5.95
Smoked ham hock & pea terrine *w* spicy piccalilli & toasted ciabatta £5.75
Soup of the day, served with warm bread and butter £5.50
Smoked duck breast & pink grapefruit salad *w* raspberry vinaigrette £5.95
Tomato and mozzarella bruschetta dressed in basil pesto (v) £5.25
Mixed marinated olives, oil and balsamic, warm bread (vg) £5.50

Salad

Nicoise salad *w* green beans, new potatoes, olives, fresh tomatoes & baby spinach leaves £10.95 Caesar salad *w* smoked bacon, romaine lettuce, croutons, shaved parmesan, Caesar dressing £10.95

*(Choose either fresh salmon fillet or chicken breast with your salad option)*

Sandwiches

Peppered pastrami & Swiss gruyere cheese £6.95
Welsh cheddar & red onion marmalade (v) £6.50
Chicken goujons, crisp lettuce and lemon mayonnaise £6.95
Smoked bacon and brie £6.95
*(Sandwiches are available in either warm Ciabatta or Granary Bloomer, served with leafy salad & Tyrrells crisps)*

Mains

Goan chicken curry, braised basmati rice, spicy mango chutney & poppadoms £12.50
Smoked haddock & cheddar cheese fishcake, tender stem broccoli, lemon butter sauce, crispy soft boiled egg £12.95

Handmade burger, brioche roll, cheese, chorizo jam, red coleslaw & triple cooked chips (sweet potato chips +£1) £12.95
Spinach & mushroom lasagne *w* tomato & red onion salad (v) £11.95

Real ale battered fresh haddock *w* triple cooked chips,garden peas & chunky tartar sauce £11.95
Hungarian beef goulash *w* sour cream & sourdough bread £12.95
Celtic Pride pork tenderloin, wholegrain mustard mash, wilted spinach & fresh peach salsa £13.50
Welsh rump steak, confit tomato, flat mushroom, triple cooked chips, peppercorn sauce (sweet potato chips +£1) £14.95

Sides – Triple Cooked Chips / Cesar Salad / Ale Battered Onion Rings / Green Beans & Pesto / Warm Ciabatta £2.95

 Red Coleslaw £2.95 / Sweet Potato Chips £3.95

Desserts

Soft meringue, mango & passion fruit roulade £5.95
Sticky toffee and date pudding, toffee sauce and clotted cream £5.95
Warm apple & blackberry crumble *w* fresh custard £5.95 Lemon crème brulee *w* fresh raspberries £4.95
Hazelnut & dark chocolate pot *w* soft caramel & shortbread £5.95
Our own Ice cream & sorbet by the scoop £1.95
Regional Welsh cheeses, caramelised walnuts, red onion marmalade, warm toasted ciabatta and apple £8.95

Our dishes are cooked by a small kitchen team and we ask that you be considerate of this when waiting for the dish you have ordered to be freshly prepared for you. Please inform a member of staff if you have any food allergies or intolerances. We will be happy to discuss suitable options with you. Gratuities at your discretion and are shared equally among all our staff.