

The New Court Inn

Winter Menu

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

Lunch Tuesday to Saturday 12pm - 2:30pm (4pm Sunday), Dinner Tuesday to Saturday 6pm - 9pm

Starters

Pulled pork croquettes <u>w</u> BBQ mayonnaise & dressed mixed leaves	£5.95
Soup of the day, served with warm bread and butter	£5.50
Smoked duck breast & pink grapefruit salad <u>w</u> raspberry vinaigrette	£6.95
Twice baked cheese soufflé <u>w</u> red onion marmalade (v)	£5.95
Tomato and mozzarella bruschetta dressed <u>w</u> basil pesto (v)	£5.25
Mixed marinated olives, oil and balsamic, warm bread (vg)	£5.50

Mains

Rump of Welsh lamb <u>w</u> crushed new potato colcannon & buttered kale	£14.50
Handmade pork burger topped <u>w</u> BBQ pulled pork & gruyere cheese, in toasted brioche <u>w</u> red coleslaw & triple cooked chips (sweet potato chips +£1)	£12.95
Thai green chicken curry, braised basmati rice, spicy mango chutney & poppadoms	£12.50
Caesar salad <u>w</u> smoked bacon, romaine lettuce, croutons, shaved parmesan, Caesar dressing (Choose either fresh salmon fillet or chicken breast with your salad option)	£10.95
Smoked haddock & cheddar cheese fishcake, tender stem broccoli, lemon butter sauce, crispy soft boiled egg	£12.95
Spinach & mushroom lasagne <u>w</u> tomato & red onion salad (v)	£11.95
Real ale battered fresh haddock <u>w</u> triple cooked chips, garden peas & chunky tartar sauce	£11.95
Tender beef bourguignon <u>w</u> mustard mash potatoes & tender stem broccoli	£13.50
Welsh rump steak, confit tomato, flat mushroom, triple cooked chips, peppercorn sauce (sweet potato chips +£1)	£14.95
<i>Sides</i> – Triple Cooked Chips / Cesar Salad / Ale Battered Onion Rings / Green Beans & Pesto / Warm Ciabatta Red Coleslaw £2.95 / Sweet Potato Chips £3.95	£2.95

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 <u>w</u> fresh custard	£5.95
Lemon crème brulee <u>w</u> fresh raspberries	£5.95
Chocolate & Grand Marnier mousse <u>w</u> fresh cream	£5.95
Our own Ice cream & sorbet by the scoop	£1.95
Regional Welsh cheeses, caramelised walnuts, red onion marmalade, crackers 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.