

The New Court Inn

Spring Menu

All Dishes Are Made From First Principles, Head Chef - Douglas Field
Lunch Monday to Saturday 12pm - 2:30pm (4pm Sunday), Dinner Monday to Saturday 6pm - 9pm

Starters

Pancetta, sunblush tomato & feta salad <u>w</u> honey mustard dressing	£5.75
Soup of the day, served with warm bread and butter	£5.50
Ale battered pork belly 'popcorn' with our sticky barbecue sauce	£5.75
Twice baked Welsh cheddar soufflé <u>w</u> sticky onion marmalade (v)	£5.95
Tomato and basil bruschetta, shredded mozzarella, pesto & olive oil (v)	£5.50
Mixed marinated olives, oil and balsamic, warm bread (vg)	£5.75

Mains

The New Court chicken Kiev, stuffed <u>w</u> garlic butter <u>w</u> a hint of lemon & sundried tomatoes, served with new potatoes and tenderstem broccoli	£13.75
Seared fresh tuna loin served with mango & cucumber salsa, fondant potato, Romanesco broccoli & cherry tomatoes	£14.50
Handmade prime Welsh pork burger topped <u>w</u> BBQ pulled pork & gruyere cheese, in a glazed brioche bun <u>w</u> red coleslaw & triple cooked chips (sweet potato fries +£1)	£12.95
Thai green chicken curry, braised basmati rice, spicy mango chutney & poppadoms	£12.75
Moroccan style couscous salad <u>w</u> dates, apricots, toasted almonds, sweet red onion & peppers with fresh herbs and finished with minted natural yogurt <i>(Choose either fresh salmon fillet, chicken breast or ale battered halloumi (v) with your salad)</i>	£12.95
Moussaka a la Grecque, served with a dressed tomato & mixed leave salad	£12.75
Real ale battered fresh haddock <u>w</u> triple cooked chips, petit pois & chunky tartar sauce	£11.95
Celtic Pride Welsh rump steak, confit tomato, flat cap mushroom, triple cooked chips, Peppercorn sauce, finished with garlic butter (sweet potato fries +£1)	£14.95
<i>Sides - Triple Cooked Chips / Mixed Salad / Ale Battered Onion Rings / Buttered New Potatoes warm ciabatta <u>w</u> Butter / Red Coleslaw £2.95 / Sweet Potato Fries £3.95</i>	

Desserts

Soft raspberry & fresh cream meringue roulade	£5.95
Our famous sticky toffee and date pudding, toffee sauce & clotted cream	£5.95
Passionfruit crème brulee <u>w</u> crisp handmade shortbread	£5.95
Decedent chocolate brownie cheesecake, salted caramel sauce & whipped cream	£5.95
Our own homemade ice cream & dairy free sorbet, by the scoop	£1.95
Regional Welsh cheeses, sticky onion marmalade, crackers and crisp fresh 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.