The New Court Inn

SUMMER 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

Welsh rarebit on toasted ciabatta *w* mixed leaves *(v)* £5.50
Lemon Houmous with Crudite and Warm toasted bread £5.50
Twice baked Welsh cheddar soufflé *w* tangy tomato chutney *(v)* £5.95
Fresh tomato and basil bruschetta, torn mozzarella, pesto & olive oil *(v)*  £5.50
Mixed marinated olives, extra virgin olive oil *w* balsamic vinegar & warm ciabatta *(vg)*  £5.75

Mains

Pan fried fresh Salmon Supreme with buttered new potatoes, Kale and Salsa Verdi £13.50

Handmade prime Welsh pork burger topped *w* BBQ pulled pork & gruyere cheese, in a £12.95

glazed brioche bun *w* red coleslaw & triple cooked chips (sweet potato fries +£1)

Seville Orange Marmalade glazed Duck Breast (served Pink), sweet potato Dauphinoise & £16.75

Buttered Kale

Slow cooked chicken curry w braised basmati rice, poppadoms & spicy mango Chutney £12.75

Vegan Pasta dressed with roast vegetable, tomato & herb sauce £10.50

Classic Baked Welsh Beef Lasagne Verdi, served with a dressed tomato & mixed leave salad £12.75

Real ale battered fresh haddock *w* triple cooked chips,petit pois & chunky tartar sauce £12.25

Celtic Pride Welsh 8oz rump steak (Ribeye £17.50), confit tomato, flat cap mushroom,

triple cooked chips, Peppercorn sauce, finished with garlic butter (sweet potato fries +£1) £14.95

Three bone Rack of Welsh Lamb (served pink) with a fresh Herb Crust, Rosemary Pommes Anna

and fine green beans £18.95

Salads £12.95

Moroccan style couscous salad *w* red peppers and onion, dates, apricots, fresh coriander and

scattered with toasted almonds, tossed with mixed leaves and served with minted natural yogurt or

New Court Caesar Salad, with Romaine Lettuce, Crisp Croutons, Caesar Dressing and Parmesan or

Goats Cheese, fresh Peach and Mange Tout salad, tossed with mixed leaves and honey mustard dressing

*Choose either fresh salmon fillet, chicken breast or ale battered halloumi (v) with your salad)*

Sides – Triple Cooked Chips / Mixed Salad / Ale Battered Onion Rings / Buttered New Potatoes

 warm ciabatta *w* Butter / Red Coleslaw £2.95 / Sweet Potato Fries £3.95

Desserts

Soft raspberry & fresh cream meringue roulade £5.95
Our famous sticky toffee and date pudding, toffee sauce & clotted cream £5.95
Chilled roast amaretto peaches served with home-grown lavender ice cream £5.95
Double Chocolate and peanut butter brownie, salted caramel sauce and peanut brittle £5.95
Our own homemade ice cream & dairy free sorbet, by the scoop £1.95

Speciality Teas & Lavazza Coffees

Espresso £1.85

Macchiato £1.95

Floater Coffee £3.50

Liqueur Coffee £4.75

Mocha £2.80

Hot Chocolate £2.70

Latte £2.50

Cappuccino £2.50

Americano £2.30

Flat White £2.40

Add an extra shot of coffee or a choice of Hazelnut, Cinnamon or Gingerbread Syrup 50p

Instant Decaffeinated Coffee is also available at £2.30

A Selection of Teas £1.95

Dessert Wine

Clos Dady Sauternes, France 375ml £29

*Luscious and generous with apricot, honey, roasted nuts and marmalade, balanced with a lime*

*rind acidity. 13% ABV*

Digestifs

Penderyn,Glenmorangie, Laphroaig, Remy Martin VSOP, Remy Martin XO, Courvoisier VSOP, Calvados,

Taylor’s Port, Merlyn Cream, Black Mountain, Jura, Bushmills, Glenfiddich, Talisker Skye, Baileys

25ml and 50ml measures £2.85 to £9.95 per 25ml

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.