The New Court Inn

AUTUMN MENU

All Dishes Are Made From First Principles

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

Starters

Welsh rarebit topped *w* bacon & a lightly fried quails egg, all on toasted brioche *w* dressed leaves £5.95

Soup of the day, served with warm bread and butter £5.50  
Twice baked Welsh cheddar soufflé *w* tangy tomato chutney *(v)* £6.45   
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

Three bone rack of Welsh lamb (served pink) with a fresh herb crust, rosemary pommes anna £18.95

and fine green beans

Pan roasted Barbary duck breast, colcannon, buttered kale & game jus £16.75

Handmade prime Welsh pork & apple burger topped *w* smoked bacon & gruyere cheese, in a £12.95

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

Celtic Pride Welsh 8oz rib eye steak, confit tomato, flat cap mushroom, triples cooked chips

peppercorn sauce, finished with garlic butter (sweet potato fries +£1) £17.95

Celtic Pride Welsh 8oz rump steak, confit tomato, flat cap mushroom, triples cooked chips

peppercorn sauce, finished with garlic butter (sweet potato fries +£1) £14.95

Slow cooked Indian chicken curry *w* braised basmati rice, poppadoms & spicy mango chutney £12.75

Vegan Pasta dressed with roast vegetable, tomato & herb sauce *(Vg)* £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

Pan fried fresh salmon supreme with buttered new potatoes, kale and salsa verdi £13.50

Salads £12.95

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 (+£1.50), 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  
Affogato served with homemade vanilla ice cream & amaretti biscuits £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 herbal & fruit 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 Irish Cream

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

*“We’re very proud that our kitchen team produce every dish from scratch, using only fresh, great quality ingredients, which are sourced as locally as possible. A lot of love and passion goes into our food! We sincerely hope you enjoy your time with us here at The New Court.*

*Thank you for choosing us”*

Our dishes are prepared 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.