

The New Court Inn

WINTER MENU

All Dishes Are Made From First Principles

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

Starters

Butty Bach Rarebit , bacon lardons, lightly fried quail's egg on toasted brioche with dressed Leaves	£5.95
Soup of the day , served with warm ciabatta & butter (V)	£5.50
Twice Baked Collier's Cheddar Soufflé with tangy tomato chutney (V)	£6.45
Walnut Pate , toasted walnuts, House piccalilli & toasted ciabatta (Vg)	£4.95
Mixed Marinated Olives , extra virgin olive oil with balsamic vinegar reduction, warm ciabatta (Vg)	£5.75

Mains

Slow Braised Welsh Lamb shank , rosemary infused pommes puree, poached baby leeks, dressed with a rich Lamb sauce (Gf)	£16.95
New Court's Chicken Kiev , buttered new potatoes, dressed curly kale (triple cooked chips +£1)	£12.25
Hand Carved Honey Roast Ham , free range fried egg & triple cooked chips (Gf)	£9.95
Pan Roasted Barbary Duck Breast , buttery colcannon, dressed curly kale & a rich game jus (Gf)	£16.75
Baked Prosciutto Wrapped Monkfish Fillet , slow roasted winter vegetables, dressed curly kale, dressed in a creamy saffron sauce (Gf)	£17.95
Handmade Welsh Pork & Apple burger , smoked bacon & gruyere cheese, in a lightly toasted brioche bun. Served with crisp red coleslaw & triple cooked chips (sweet potato fries +£1)	£12.95
Spiced Chick Pea, Red Lentil & Jack Fruit Stew , served with warm ciabatta (Vg)	£10.75
Usk Valley 8oz Rib Eye Steak , confit tomato, flat cap mushroom, triple cooked chips peppercorn sauce, finished with garlic butter (sweet potato fries +£1) (Gf)	£17.95
Usk Valley 8oz Rump Steak , confit tomato, flat cap mushroom, triple cooked chips peppercorn sauce, finished with garlic butter (sweet potato fries +£1) (Gf)	£15.95
Real Ale Battered fresh Haddock with triple cooked chips, petit pois & chunky tartare sauce	£12.25

Sides – Triple Cooked Chips / Mixed Salad / Ale Battered Onion Rings / Buttered New Potatoes
Warm Ciabatta with Butter / Red Coleslaw £2.95 / Sweet Potato Fries £3.95

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.

Desserts

Chocolate Velvet Cheesecake <i>with cream</i>	£5.95
Apple, Pear & Cranberry Crumble <i>with cream</i>	£5.95
Pecan & Maple Fresh Cream Meringue Roulade (Gf)	£5.95
Sticky Toffee Pudding , <i>rich toffee sauce & clotted cream</i>	£5.95
Affogato , <i>with homemade vanilla ice cream & amaretti biscuits</i>	£5.95
Homemade Ice Cream & Dairy Free Sorbet , <i>by the scoop (Gf)</i>	£1.95
Three Regional Cheeses , <i>selection of wafers, tomato chutney, apple, celery & grapes.</i>	£7.95

Speciality Teas & Lavazza Coffees

Espresso	£2.00
Macchiato	£2.10
Floater Coffee	£3.60
Liqueur Coffee	£4.95
Mocha	£2.90
Hot Chocolate	£2.80
Latte	£2.70
Cappuccino	£2.70
Americano	£2.50
Flat White	£2.60

Add an extra shot of coffee or a choice of hazelnut, cinnamon or gingerbread Syrup	50p
Instant decaffeinated coffee is also available at	£2.50
A selection of herbal & fruit teas	£2.00

Dessert Wine

Clos Dady Sauternes, France 375ml	£29
<i>Luscious and generous with apricot, honey, roasted nuts and marmalade, balanced with a lime rind acidity. 13% ABV</i>	

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.