

THE NEW COURT INN

EAT × DRINK × SLEEP

All Dishes Are Made From First Principles

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

We're working to new COVID-19 Secure Protocols, Please be Kind

Starters

Soup of the day , served with warm ciabatta & butter (V)	£5.50
King Prawn En Croute with lemon, dill & sour cream mayonnaise	£7.50
Twice Baked Blue Cheese Soufflé with tangy red onion chutney (V)	£6.45
Walnut Pate , with toasted ciabatta & tomato chutney (VG)	£4.95
Mixed Marinated Olives , extra virgin olive oil with balsamic vinegar reduction, warm ciabatta (VG)	£5.75

Mains

New Court's Chicken Kiev , triple cooked chips & petit pois	£12.25
Handmade Welsh Beef Burger , bacon & cheddar cheese, in a lightly toasted brioche bun. Served with crisp red coleslaw & triple cooked chips (sweet potato fries +£1)	£11.95
Vegan Sausages, Gravy & Mustard Mash (VG)	£8.75
Turkey Breast Paupiettes Wrapped in Bacon , roast potatoes, chestnut cranberry & pork stuffing, pigs in blankets, seasonal vegetables, pan gravy (24 hours advance pre-order please)	£14.95
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)	£16.95
Thai Green Chicken Curry <u>w</u> Long Grain Rice , fresh chicken breast, Thai aromatics & spices, medium amount of heat (GF)	£11.95
Real Ale Battered fresh Haddock with triple cooked chips, petit pois & chunky tartare sauce	£11.95

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

Desserts

Sticky Toffee Pudding , rich toffee sauce & clotted cream	£5.95
Pear & Plum Crumble , homemade Vanilla ice cream (VG with no ice cream)	£5.95
Christmas Pudding <u>w</u> brandy cream	£5.95
Affogato , with homemade vanilla ice cream & amaretti biscuits	£5.95
Homemade Ice Cream & Dairy Free Sorbet (sorbet VG) by the scoop (GF)	£1.95

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.