

THE NEW INN



At the New Inn we are proud to use the best quality Isle of Wight produce when in season. Our game, lamb and eggs are from Brownrigg Poultry in Godshill, we use beef and steaks from various farms around the Island. Our crabs, lobsters and crabmeat are all from Island waters, the majority from the West Wight through J & B Fisheries. Our bread is baked in Bowcombe using Island flour. We use only Island milk and cream from Coppid Hall Dairy in Havenstreet and Richard Hodgeson's fantastic Isle of Wight cheeses. We also use organically grown herbs, fruit and vegetables from Cranmore and the best asparagus, sweetcorn and baby leaves from Ben Brown in Merstone and Arreton. We also serve locally landed fish, smoked fish and prawns when available. We are also pleased to use Minghella Ice Cream from Wootton.

The Isle of Wight has become a real gastronomic destination due to the dedication of our local producers, suppliers and passionate chefs. We are proud to be part of this movement and to support our local producers.

SEAFOOD ROYALE - A large platter of fresh and smoked fish and hot and cold shellfish
'w' marie-rose sauce, garlic mayonnaise, salad and crusty bread
for 2 people £60.00 for 4 people £110.00

The New Inn fish pie 'w' IOW crusty bread
£11.50

Hand sliced ham, chips and two butter fried IOW eggs
£9.25

Beer battered fish of the day 'w' chips, peas and our own tartare sauce
£11.50

Isle of Wight steak and locally brewed Goddards Ale pie 'w' vegetables and potatoes
£11.95

Salad of our own pulled salt beef 'w' our own pickles, English mustard dressing
and IOW crusty bread
£10.95

Grilled goats cheese rolled in thyme 'w' marinated artichoke salad
and IOW crusty bread (V)
£10.25

Gnocchi 'w' roasted butternut squash, garlic, rosemary, fresh parmesan
and local cream 'w' IOW crusty bread (V)
£10.25

Black pepper roasted new potatoes 'w' sautéed wild mushrooms
and toasted hazelnuts (Vegan, V, G/F)
£10.25

Locally reared 10oz rump steak 'w' chips, onion rings, tomatoes and field mushrooms.
(Available at market price, please ask for details)

SMALLER APPETITE

Locally handmade sausages, chips and peas
£5.75

Beer battered fish of the day 'w' chips, peas and our own tartare sauce
£6.75

The New Inn fish pie 'w' IOW crusty bread
£6.75

5oz locally reared rump steak 'w' chips and peas
(available at market price, please ask for details)

Hand sliced ham, butter fried IOW egg and chips
£5.50

SIDE DISHES

Chips £2.50

Vegetables of the day £2.50

Buttered new potatoes £2.00

Dressed baby leaf salad £2.25

Garlic ciabatta slices 'w' melting mozzarella £4.00

V - Vegetarian G/F - Gluten Free



SANDWICHES AND BAGUETTES

Locally landed and handpicked crabmeat	£8.75
Thinly sliced rare locally reared steak 'w' balsamic onion chutney	£8.25
Hand cut ham and shaved mature cheddar 'w' ploughmans pickle	£6.75
Pulled salt beef 'w' our own pickles and English mustard	£8.25
Prawn 'w' our own marie-rose sauce	£7.25

*Served either as a baguette or thick cut sandwich
on white or granary locally baked bread*

PLOUGHMANS

Isle of Wight Blue Cheese ploughmans 'w' pickles, apple and locally made crusty bread	£9.25
Isle of Wight soft cheese and locally made hand raised pork pie ploughmans 'w' pickles, apple and locally made crusty bread	£10.25