



THE NEW INN
PARK BOTTOM
COMMUNITY • QUALITY • CHARACTER

SMALL PLATES

CORNISH OLIVES <i>rosemary & garlic infused</i>		5.0
BUCKET OF SCRATCHINGS <i>homemade toffee apple puree</i>		5.0
PORK & PEPPERCORN TERRINE <i>pickles, apple cider chutney, Portreath focaccia</i>		7.5
SOUP OF THE DAY <i>"Baker Tom" sourdough, Cornish butter</i>		8.5
DEVILLED WHITEBAIT <i>sriracha aioli, devilled dust, scorched lime</i>		9.5
CHORIZO & CHEDDAR ARANCHINI <i>nduji aioli, boccaccini</i>		9.5
CRISPY CALAMARI <i>sriracha, squid ink aioli, grilled lime</i>		10.5
STEAK SKEWERS <i>hot bell pepper salad, chimichurri</i>		11.0

MAINS

WILD MUSHROOM RISOTTO		16.5
<i>exotic wild mushrooms, walnuts, crispy sage & feta</i>		
CUMBERLAND SAUSAGE RING		17.0
<i>spring onion mash, beef tomato, red wine onion gravy</i>		
BEER BATTERED FISH		17.0
<i>our "Catch of the Day" in a St Ives Brewery ale batter, skin-on chips, crushed peas, tartar, curry sauce</i>		
PULLED BRISKET BURGER		17.5
<i>72hr braised brisket, smoked Applewood cheese, chipotle mayo, pickled red cabbage, skin-on chips, homemade slaw, beer pickled onion rings</i>		
SRIRACHA CHICKEN STACK BURGER		18.0
<i>chicken breast burger, honey & sriracha glaze, scotch bonnet cheddar, bell pepper salad, lime aioli, skin-on fries, homemade slaw, beer pickled onion rings</i>		
RJ TREVARTHEN GAMMON		19.5
<i>10oz gammon steak, St Ewe double egg, skin-on chips, saffron piccalilli</i>		
RJ TREVARTHEN RIBEYE		26.5
<i>8oz ribeye steak, XO butter, skin-on chips, beer pickled onion rings, beef tomato, portabello mushroom, watercress</i>		

DESSERTS

STICKY TOFFEE PUDDING		9.0
<i>spiced rum butterscotch, pecans, clotted cream flavoured vanilla ice cream</i>		
CHOCOLATE BROWNIE		9.0
<i>caramel & peanut brittle & clotted cream flavoured vanilla ice cream</i>		
TARTE AU CITRON		8.5
<i>filled tart, fresh fruit, citrus syrup & raspberry sorbet</i>		
TRIPLE CHOCOLATE CHEESECAKE		8.5
<i>triple chocolate baked cheesecake, caramel sauce, pistachio ice cream</i>		

Please let our team know of any allergens/intolerances when ordering

While we take steps to minimize the risk of cross contamination when preparing your food, due to the constraints of our kitchen, we do not have specific allergen free zones, this means even with extra care, we are unable to guarantee separation of all allergens