



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 TERINE	<i>pickles, apple cider chutney, Portreath focaccia</i>		7.5
SOUP OF THE DAY	<i>"Baker Tom" sourdough, Cornish butter</i>	  - A	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

LUNCH SPECIALS

WELSH RAREBIT & EGG	<i>homemade bechamel, St Ewe rich egg, Portreath focaccia</i>		10.0
CROQUE MONSIEUR	<i>RJ Trevarthen smoked ham, triple mustard bechamel sauce, baker tom sourdough, slaw</i>		10.5
THE NEW INN BLT	<i>smoked streaky bacon, Romaine lettuce, beef tomato, cool mayo, Portreath focaccia</i>		12.5
STEAK & BLUE SANDWICH	<i>5oz rump steak, blue cheese, rosemary focaccia, rocket, apple & cider chutney</i>		14.5
WILD MUSHROOM RISOTTO	<i>exotic wild mushrooms, walnuts, crispy sage & feta</i>	 	16.5
BEER BATTERED FISH	<i>our "Catch of the Day" in a St Ives Brewery ale batter, skin-on chips, crushed peas, tartar, curry sauce</i>		17.0
CUMBERLAND SAUSAGE RING	<i>spring onion mash, beef tomato, red wine onion gravy</i>		17.0
PULLED BRISKET BURGER	<i>72hr braised brisket, smoked Applewood cheese, chipotle mayo, pickled red cabbage, skin-on chips, homemade slaw, beer pickled onion rings</i>		17.5
RJ TREVARTHEN GAMMON	<i>8oz gammon steak, St Ewe rich egg, skin-on chips, saffron piccalilli</i>		19.5

DESSERTS

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

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