

The New Inn at Easingwold

Available Monday – Saturday Lunch & Evening & All Day Sunday

Starters

Soup of the Day (v)

Bread Roll, Butter £5.95

Grilled Asparagus (v)

Crispy Egg, Saffron Aioli, Fresh Pea Shoots, Herb Oil £6.95

Confit Chicken & Ham Hock Terrine

Homemade Piccalilli, Sour Dough Toast £6.95

Classic Prawn Cocktail

Smoked Paprika Marie Rose, Baby Gem, Lemon Wedge, Bread, Butter £6.95

Smoked Haddock Arancini

Soft Boiled Egg, Curry Mayonnaise, Micro Salad £7.95

Garlic & Rosemary Baked Camembert To Share (v)

Homemade Focaccia, Apple Chutney, House Salad £10.95

Seafood Sharing Board

Haddock Goujons, Tartare Sauce, Smoked Haddock Arancini, Curry Mayonnaise, Roast Salmon Fillet, Classic Prawn Cocktail, Langoustine & Mussel Bouillabaisse, House Salad, Bread, Oil & Balsamic £17.95

Mains

New Inn Beef Burger

Smoked Bacon, Mature Cheddar, Toasted Brioche Bun, Hand Cut Chips, Homemade Ketchup, House Salad £13.95

Steak & Guinness Pie

Hand Cut Chips, Seasonal Vegetables, Red Wine Sauce £13.95

Beer Battered Haddock

Hand Cut Chips, Mushy Peas, Homemade Tartare Sauce, Fresh Lemon Wedge £13.95

Char-Grill Lamb Rump

Grilled Courgette, Potato Terrine, Minted Pea Purée, Broad Bean Fricassee, Red Wine Jus £18.95

Pan Fried Sea Bass

Smoked Bacon Creamed Cabbage, Roast Cauliflower, Sauté Potatoes, Herb Oil £15.95

Cumberland Sausage

Creamed Mash Potato, Chantenay Carrots, Red Wine Gravy, Crispy Onions £13.95

Spiced Aubergine, Pepper & Tomato Ragu (v)

Chick Pea Fritters, Toasted Pine Nuts, Baby Spinach, Herb Yoghurt £11.95

Char-Grill 10oz Sirloin Steak

Flat Mushrooms, Confit Tomatoes, Onion Rings, Chunky Chips, House Salad, Peppercorn Sauce £25.95

Duo of Pork

Roast Pork Fillet wrapped in Pancetta, Breaded Confit Cheek, Cauliflower Purée, Swiss Chard, Roast Chantenay Carrots, Creamed Potato, Red Wine Jus £17.95

Baked Salmon Fillet

Langoustine & Mussel Bouillabaisse, Crispy Samphire, Sauté Potatoes, Tender Stem Broccoli £16.95

Pan Fried Parmesan Gnocchi (v)

Black Olive Tapenade, Sun Blushed Tomatoes, Green Beans, Tender Stem Broccoli £11.95

Roast Duck Breast

Fondant Potato, Cherries, Cherry Purée, Toasted Almonds, Green Beans, Confit Duck Leg, Red Wine Jus £18.95

Roast Chicken Supreme

Smoked Mash Potato, Pancetta Crisps, Grilled Asparagus, Salsa Verde £13.95

PLEASE SEE THE BLACK BOARD FOR TODAY'S SPECIAL DISHES

Sides

Seasonal Veg (v) | Garlic Bread (v) | Hand Cut Chips (v) | Skinny Fries (v) | New Potatoes (v)
House Salad (v) | Onion Rings (v) - All £2.95

Cheesy Garlic Bread (v) | Cajun & Parmesan Fries - All £3.95

Desserts

Sticky Toffee Pudding (v)

Butterscotch Sauce, Vanilla Ice Cream £5.95

Hot Chocolate Fondant (v)

White Chocolate & Meringue Ice Cream, Chocolate Crumb £5.95

Lemon Posset (v)

Raspberry Jelly, Thyme Shortbread £5.95

Vegan Pavlova (v)

Berry Compote, Pistachio & Coconut Cream £5.95

Chocolate Parfait (v)

Almond Crumble, Strawberry Gel, Strawberry Sorbet £5.95

Dessert Sharing Board (v)

Chef's Selection of the Above £16.95

British Cheese Board

Celery, Grapes, Apple Chutney, Homemade Fruitcake, Crackers
3 Piece – £5.95 | 4 Piece – £6.95

(v) Vegetarian.

For More Information on Allergens in all of our Dishes, Please ask a Member of staff.