

SMALL PLATES

SALT & PEPPER SQUID Garlic Mayo	9
KING PRAWN COCKTAIL Toasted Artisan Bread (GF*)	9
CHICKEN LIVER PATE Apple Chutney, Artisan Bread (GF*)	8
CHICKEN GOUJONS House-made Sweet & Sour Sauce	8
LEMON & CORIANDER HUMMUS Toasted Flatbread (GF* Ve)	7
HOMEMADE SOUP OF THE DAY Ciabatta (GF* Ve) or Half a Cheese & Chutney or Egg Mayo Sandwich (GF* V)	8 10.50
SEASONAL SALADS	
SUMMER PEACH & TOMATO Poached Peach, Cherry Tomato, Basil, Hummus, Seeds, Lane Cottage Leaves, Lemon Dressing (GF VE)	12
SALMON NICOISE Salmon, New Potatoes, Boiled Egg, Green Beans, Black Olives, Lane Cottage Leaves, Dill Dressing (GF)	14
CHICKEN & MONKLAND BLUE COBB Crispy Bacon Bits, Cherry Tomato, Cucumber, Spinach, Lane Cottage Leaves, Avocado Ranch Dressing (GF)	13

PLEASE ALERT YOUR SERVER IF YOU HAVE ANY
DIETARY REQUIRMENTS PRIOR TO ORDERING

PAYMENT CAN BE MADE AT THE FRONT
COUNTER TILL UPON LEAVING

SANDWICHES

Served with Dressed Leaves & Slaw on a Choice of
White, Granary or GF Bread

MATURE CHEDDAR APPLE CHUTNEY (V)	8
ROAST HAM (V) NEWTON COURT PICCALLILI	8.50
GARLIC CHICKEN BACON BITS, LETTUCE, TOMATO,	8.50
EGG MAYONAISE ADD STREAKY BACON £1	8
SMOKED SALMON LEMON CREAM CHEESE, CHIVE	9.50

SKIN ON FRIES & AIOLI (V GF)
4.50

FARMER'S PLATTER FOR ONE

VEGETARIAN PLATTER AVAILABLE

Butchers Ham, Mature Cheddar,
Scotch Egg, Apple, Slaw, Chutney,
Lane Cottage Leaves, Artisan Bread
Best Paired with a Farmhouse Scrumpy

14 (V* GF*)

Sharing Platter for Two - 25

LUNCH

QUICHE OF THE DAY Served Warm with Salad, Skin on Fries or New Potatoes (V*) Best Paired with an Elderflower Cider	13.50
HAM, EGGS & CHIPS Sliced Quarry Farm Ham, Fried Eggs, Skin on Fries (GF*) Best paired with a Farmhouse Scrumpy	13.50
FISH & CHIPS Gasping Goose Batter, Skin on Fries, House-made Tartare Sauce, Garden Peas (GF*) Best paired with a First Press	16
NEWTON COURT REUBEN Thin cuts of Beef Sirloin, Sauerkraut, Mustard Mayo, Pickles, Cheddar, Ciabatta, Skin on Fries Best paired with a Tinker Tom	17
SMOKED BACON & LEEK MACARONI CHEESE House made Cheese Sauce, Pan-fried Leeks, Crispy Bacon Pieces Best Paired with a Gasping Goose	13
GARLIC ROMESCO CHICKEN (GF) Tomato & Pepper Sauce, Rosemary Potatoes, Spinach, Green Beans Best Paired with a First Press	16
SWEET POTATO, LENTIL & COURGETTE CURRY (GF VE) Coriander Rice, Mint Raita Best Paired with a First Press	15