NEWTON COURT

SMALL PLATES

Spiced Beetroot Hummus 8.50
Crumbled Feta, Toasted Seeds, Lemon Oil, Fresh Mint, Peter Cooks Sourdough **(V, GF*)**

Panko Prawns 9.50
Sweet Chilli Sauce, Dressed House Salad

Hot Honey Chicken Tenders 9.50
Farmer John Honey, Toasted Sesame, Garlic Aioli

Little Verzons Scotch Egg 9.50
Dressed House Salad, Onion Chutney

SANDWICHES

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

Herefordshire Beef 10
Griffiths Roast Sirloin, Horseradish Sauce, Rocket **(GF*)**

Egg Mayo 9
Dijon Mustard, Watercress **(V, GF*)**
Add Streaky Bacon **1.00**

Smoked Salmon & Cream Cheese 10
Red Onions, Cucumber **(GF*)**

Garlic Chicken & Bacon 9.50
Smoked Paprika Mayo, Tomato, Spinach **(GF*)**

Beetroot Hummus & Vegetable Crumble 9
Tomato, Red Onion, Piccalilli, Cucumber **(VE, GF*)**

SKIN ON FRIES & AIOLI (V, GF) 4.50

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

PAYMENT CAN BE MADE AT THE FRONT COUNTER TILL UPON LEAVING

SOUP OF THE DAY (GF*)

Served with a choice of Artisan Bread 9
or Half a Sandwich: 11

Cheese & Chutney **(V)**
Egg Mayo Sandwich **(V)**
Beetroot Hummus & Vegetable Crumble **(VE)**

JACKET POTATOES (GF)

Served warm with Dressed House Salad & Slaw

Garlic Chicken & Bacon, Paprika Mayo **12.50**
Smoked Salmon, Chive Cream Cheese **13.50**
Tuna Mayo Niçoise **13.00**
Creamy Tarragon Mushrooms **(V)** **12.00**

PLATTERS & SALADS

Harvest Salad 13
Roasted Butternut Squash, Sliced Apple. Toasted Walnuts, Crumbled Feta, Artichoke Hearts, House salad with an Apple Cider Vinaigrette **(VE, GF*)**
Best paired with First Press

Farmers Platter Single **15** Sharing **28**
Little Verzons Scotch Egg, Quarry Farm Ham, Mature Cheddar, Cider Poached Pear, Pickles, Chutney, Dressed House Salad, Artisan Bread **(V*, GF*)**
Best Paired with a Panting Partridge Perry

LUNCH

Quiche of the Day 14
Served Warm with Salad, Slaw
Skin on Fries or New Potatoes **(V*)**
Best Paired with an Elderflower Cider

Steak & Blue Cheese Sourdough 15.50
Griffiths Rump Steak, Caramelised Onion Chutney, Monkland Blue Cheese, Peter Cooks Toasted Sourdough, Dressed House Salad & Slaw **(GF*)**
Add Skin on Fries **3.50**
Best Paired with Tinker Tom

Tarragon Chicken 16
Griffiths Roast Chicken Breast, Mushroom and Tarragon Sauce, Seasonal Greens, Garlic Roasted Potatoes **(GF*)**
Best Paired with a Little Owl

Ham, Eggs & Chips 14
Sliced Quarry Farm Ham,
Wood Farm Fried Eggs, Skin on Fries **(GF)**
Best paired with a Farmhouse Scrumpy

Fish & Chips 18
Gasping Goose Battered Haddock,
Skin on Fries, Garden Peas,
House-made Tartare Sauce
Best paired with a First Press

Sausage & Mash 15.50
Tudges Sausages, Chive Mash, Seasonal Greens, Onion Gravy **(GF*)**
Best paired with Gasping Goose

Roast Pumpkin & Red Lentil Dahl 15
Mint Yogurt, Sagaloo **(VE, GF*)**
Best paired with Little Owl

HELLO@NEWTONCOURT.UK

V = VEGETARIAN
VE = VEGAN
GF = GLUTEN FREE
GF* = CAN BE MADE GLUTEN FREE UPON REQUEST

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