



*Welcome to the
NEW INN
Needwood*

*Eat with us
&
You'll come back for more*

Yours hosts Barry & Gail



New Inn Lunch Menu

Tuesday to Sunday 12.00—2.00



Soup of the day, served with crusty bread & butter

Main Course

Served with potatoes, real mash or our fresh hand cut chips
& where appropriate, vegetables of the day

	Large	Small
Choice of daily roast (please ask for today's choices)	£7.55	£5.95
Ham 'n' eggs. Home baked ham with Needwood free range eggs	£6.95	£5.25
Steak, ale & kidney pie. In a Guinness gravy & flaky pastry	£7.95	
Hunters Chicken. With smoked bacon, bbq sauce & cheddar cheese	£7.95	
Bangers 'n' mash. Locally sourced sausages with a creamy mash	£6.25	£4.25
Crispy Needwood pork. Strips of local reared pork belly grilled till crisp, served with sage seasoning & fresh sweet apple sauce	£6.95	
Mince & Mash, Beef & Lamb hot pot topped with mash	£6.25	£4.25
Grilled Gammon steak with egg or pineapple	£8.75	£6.25

See free standing menu for today's specials, Two course & fish dishes

Light bites & Snacks

Chicken Nuggets	£3.95	Egg 'n' chips	£2.75
Sausage, egg 'n' chips	£3.95	Double egg 'n' chips	£3.45
Bacon, egg 'n' chips	£4.35	Chip butty	£2.95

Sandwiches

We offer a range of sandwiches served on white bread, with a salad garnish

Ham, Cheese, Sausage, Bacon or Roast meats	£3.95
North Atlantic prawn with a pot of marie rose sauce	£5.25

Extra's 'not included with meal'

Portion chips £1.95. Basket chips £3.75. Garlic bread £3.25

Vegetables 95p per portion

Bread & butter 45p, Onion rings £2.25, Side salad £2.25

ALLERGY ADVICE

Some of our menu items contain nuts seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask a member of staff for more information,



NEW INN EVENING MENU



Appetisers

- Soup of the day** £3.25 Chefs Choice soup served with crusty bread & butter.
- Warm Black Pudding & Bacon Salad** £4.35 Diced black pudding and lean bacon sautéed in a garlic olive oil. sprinkled over a tomato & fresh green salad.
- Garlic Mushrooms** £4.35 Deep fried crispy breaded Scottish button mushrooms, Served with a small mixed salad & garlic mayo dip
- North Atlantic Prawns Marie Rose** £5.35 Cooked & peeled prawns set with a mixed leaf salad, sliced bread with butter, and a marie rose seafood sauce
- Garlic Bread slices** £3.25 Sliced French bread with garlic butter & herbs
- Whitebait** £4.35 Deep fried in natural crumbs, served with lemon, small salad & a tartare dip

Table D'hote

We only use real potatoes in our mash, and our chips are fresh hand cut

HAND CARVED HOME ROAST MEAT OF THE DAY £7.55

Hand carved home-roasted meat, served with a generous helping of fresh vegetables

HOME BAKED LOCAL HAM WITH FREE RANGE NEEDWOOD EGG'S £6.95

Sliced baked gammon ham served with two lightly fried free range Needwood farm eggs. (or pineapple if preferred) a light salad garnish, fresh cut chips and garden peas

CHICKEN CHASSEUR £7.95

A breast of chicken in a rich white wine and demi glace sauce with mushrooms & parsley. Chips or potatoes and fresh vegetables of the day

NEW INN BAKE £7.95

Lean minced beef slowly cooked with fresh local new season vegetables. Covered with buttered mashed potato & heaps of cheddar cheese. Served with fresh vegetables of the day

HUNTERS CHICKEN £7.95

A succulent breast of chicken wrapped in smoked bacon, topped with melted cheese and a smoky bbq sauce. Served with fresh cut chips or buttered mash, and fresh vegetables of the day

CRISPY NEEDWOOD PORK £8.75

Locally reared pork belly, cut into strips and grilled until crisp. Served with a fresh white wine, smoked bacon & cream mushroom sauce, fresh cut chips or buttered mash, and fresh vegetables of the day

HAND MADE, OLDE ENGLISH PORK SAUSAGES £6.95

Two plump hand made pork sausages flavoured with rosemary, thyme & sage. Wrapped in natural skin. Cooked in a pedigree and onion gravy served over buttered mash with our fresh vegetables of the day

STEAK, ALE & KIDNEY PIE £7.95

Slow cooked diced beef and ox kidney in a deep rich Guinness gravy. Topped with flaky pastry and served with chips or potato and vegetables of the day.

Spicy & Curry Dishes

All our spicy chicken dishes are served with boiled Basmati rice or our fresh hand cut chips. Or a mixture of both

Balti Chicken	£8.25	Tender pieces of chicken in a delicate balti sauce of garlic, coriander & coconut.
Chicken Madras	£8.25	Chunks of chicken in a medium hot sauce of garlic, coriander & cumin
Chicken Vindaloo	£8.25	Strips of chicken breast in a hot sauce of crushed chilli, coriander, Cumin, turmeric & ginger.
Chicken Phal	£8.25	Diced chicken breast in a very hot sauce of crushed chilli, coriander, Cumin, turmeric, ginger, garlic & mustard.
Thai Red Chicken Curry	£8.25	A medium hot Thai Curry with intense flavours. Crushed shrimp, Lime Leaves, lemon grass, coconut & coriander.
Sweet Peshwari Korma	£8.25	Chicken breast in a creamy coconut & mint & mild Korma Curry sauce.
Chicken Pasanda	£8.25	Chicken breast in a mild peanut & almond sauce spiced with cumin
Sweet and Sour Chicken	£8.25	Chunks of fresh chicken breast stir fried with oriental vegetables & pineapple. All in a tangy sweet & sour sauce.
Chilli Con Carne	£8.25	A mouth watering dish of minced beef & a medley of mixed beans in a lightly spiced tomato & sweet chilli sauce, The heat is up to you, Mild & Tasty !!! or mouth numbingly painful, Just tell the chef !!!.

Aberdeen Angus Burgers

ALL SERVED IN A BUN WITH SLICED TOMATO, LETTUCE, CUCUMBER, MAYO & SALSA. SERVED WITH CHIPPED POTATOES & PEAS

Angus Burger	£6.75	100% 6oz Aberdeen Angus beef burger in a bun with the above
Cheesy Angus	£7.25	As above with loads of cheddar cheese topping
Mexican Angus	£7.25	As Angus Burger with a hot chilli sauce topping.
Smokey Angus	£8.25	As Angus Burger with smoked bacon, bbq sauce and loads of cheddar cheese

Vegetarian Selection

Broccoli & Cream Cheese Bake	£8.25	Broccoli florets in a cream cheese sauce topped with scallop potatoes, Served with vegetables of the day
Stilton & Vegetable Crumble	£8.25	A mixture of vegetables with celery & red peppers in a creamy stilton sauce. All topped with a buttered crumble. Served with vegetables of the day
Vegetable Lasagne	£8.25	This may vary between roasted vegetables or wild mushroom, Depending on what the chef can find in season. Interlaid with pasta sheets & tomato sauce. Served with Garlic bread or chips

Grill's

*Denotes grilles served with salad garnish, onion rings, mushrooms, our fresh hand cut chips and peas

Please state how you would like your steak cooked

Bangers, Bacon and Eggs	£8.25	Four Sausages, Two Eggs, Two Rashers of Bacon, Onion Rings Black pudding, Slices of buttered toast, baked beans & chips
Grilled Gammon	£8.75	A 10oz/280gm Juicy Grilled Gammon Steak. Egg or Pineapple
Rump Steak*	£11.25	A 6oz/180gm Grilled Rump Steak.
Peppered Steak*	£12.25	A 6oz/180gm Grilled Seasoned Peppered Rump Steak.
Sirloin Steak*	£16.50	A 8oz/240gm Grilled Sirloin Steak
Steak 'n' Mushrooms (Evenings Only)	£14.75	A 6oz/180gm Grilled Rump Steak served with pan-fried Mushrooms & smoked bacon in a cream white wine sauce
Steak 'n' Eggs*	£12.25	A 6oz/ 180gms Grilled Rump Steak served with two lightly fried Needwood eggs
Steak 'n' Bacon* (Evenings Only)	£14.95	A 6oz/ 180gms Grilled Rump Steak served with Bacon and melted cheddar cheese.
Steak 'n' Stilton*	£12.75	A 6oz/180gm Grilled Rump Steak topped with a wedge of melting Stilton cheese.
Steak 'n' Stuff* (Evenings Only)	£19.95	A 6oz/180gm Grilled Rump Steak topped with cheddar cheese. a 6oz angus burger, 2 rashers of bacon, 2 sausage, 2 fried eggs, hash browns, black pudding, onion rings and mushrooms.

Extras & Side Portions

These are sold as extra's and not individual items to make a meal

Garlic Bread	£3.25	Naan Bread	£1.75
Fried Egg	£0.75	Pineapple Ring	£0.75
Sausage	£0.75	Bacon	£0.85
Battered Onion Rings	£2.25	Cheese	£0.65
Bread & Butter per slice	£0.45	Mushrooms	£2.25
Portion Chips	£1.95	Side Salad	£2.25
Basket of Chips	£3.75	Boiled Rice	£1.95
Baked Beans	£0.65	Yorkie Pudd	£0.65
Vegetables per portion	£0.95	Gravy Boat	£0.75
Fresh black pepper sauce	£2.50		

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Wallet Watchers
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**Grilled Rump
Steak**
(6oz / 170 gm approx
uncooked weight)

**Rump on the
Rampage**

**Only
£9.75**

OR

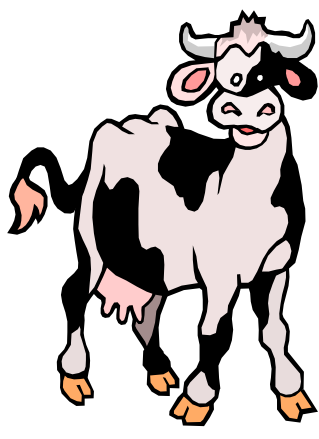
**Italian
Chicken &
Pasta**



**Chopped chicken breast
in a classic Italian tomato
& basil sauce. Served
over pasta topped with
cheese**

**Only
£7.25**

OR



**A 6oz rump steak, 2 sausage's,
bacon, black pudding, egg,
beans and chips**

**Steaky
Grill**

**Only
£12.25**



BEVERAGES

Tea per person £1.40

Instant Coffee £1.75

Cafetierre filter Coffee £2.50

Cappuccino Coffee £1.95

Hot Chocolate £1.75

Coffee Floater £2.50

This is served in a glass
with whipped cream topping



Luxury Liqueur Floater

Coffee's

£3.95

Irish

with Jameson's Whisky

Calypso

with Tia Maria

Cafe Angiers

with Cointreau

Royale

with fine smooth Courvoisier Brandy

Caribbean

with the finest dark Captain Morgan Rum



White Wine

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| 1 Liebfraumilch / Germany
Famous medium sweet wine from the Rhine. Light with a delicate flavour of soft fruits and lychees. | £11.25 |
| 2. Jacobs Creek Pinot Grigio / South East Australia
A light medium bodied wine with fresh lemon & pear flavours, Followed by fresh crisp green apples | £13.45 |
| 3. Henri Lafontaine Chablis / France
A dry crisp pale yellow French wine with green tints. Flinty with a hint of pear drops | £14.00 |
| 4. Jacobs Creek Semillon Chardonnay / South East Australia
Soft and rich with a delicious ripe pineapple and peaches Fruit and a dash of creamy new oak. | £12.75 |

Rose wine

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| 6. Mateus Rose Portugal
Soft pink wine full of rose petals and raspberries | £12.45 |
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Sparkling wine

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| 7.MHV. Asti , Non Vintage
Soft and fruity sparkler from Italy. | £15.45 |
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Red Wine

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| 8. Ernest & Julio Gallo / Merlot, California
Well-aged Californian red with an abundance of blackcurrant and plum flavours. | £13.45 |
| 9. Campo Dorado Rioja Tinto, Spain
Ripe blackberry and damson fruit combined with a dash of toasty oak, A soft and fruity warming Spanish Rioja. | £13.45 |
| 10. Cotes Du Rhone, France
Terrific wine from the French Rhone. A bright ruby red with soft summer fruits and gentle tannins and a peppery spice. | £12.75 |
| 11. Jacobs Creek Shiraz / Cabernet. South-East Australia
A favourite blend from Australia. Loads of spicy Blackcurrant flavours -with a touch of toasty new oak. | £13.45 |

House Wine

- | | FRENCH TABLE WINE FROM MARCEL HUBERT | Bot. | Glass |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------|---------------|--------------|
| 12. House White. France
Crisp and fresh with a good depth of green apple and citrus fruit flavours. Just off dry and dangerously easy to drink. | | £11.25 | £2.90 |
| 14. House Red. France
Soft and fruity with an abundance of redcurrant and Cherry flavours. | | £11.25 | £2.90 |

All bottles are 75 cl . Wine sold by the glass in 175 ml measures.

Single serve 250 ml Bottles £4.50

Rouwkes Drift Cape White

A full flavored dry white with tropical aroma's

Portugal Mateus Rose

Soft pink wine full of rose petals and raspberries

Rouwkes Drift Cape Red

An easy drinking soft red with spicy cherry overtones and a hint of oak