

SMALL PLATES & SHARERS

Soup of the Day, Sour Dough 6.50
(GF)

Hot Smoked Salmon Fish Cake,
Pickled Beetroot Tartar, Pea Shoots,
Crispy Onion 7.50

Maple Peri Peri King Prawns,
Garlic & Herb Ciabatta 9.50 (GF)

Braised Leeks & Ham Hock Terrine,
Apple & Roquito Aioli, Bramley
Apple Salsa 7.50 (GF) (DF)

Cheese Nachos, Jalapeno Peppers,
Sour Cream, Tomato Salsa,
Guacamole 7 Add Beef Chilli 3
(GF)

Baked Camembert, Sour Dough,
Apple & Plum Chutney 12 (GF)

Bread Board - Toasted Ciabatta,
Rosemary Focaccia, Sour Dough 6

Kalamata Olives 3.5

MENU



THE NEW INN HOTEL
LECHLADE-ON-THAMES

SIGNATURE DISH:

Feather Blade of Beef, Dauphinoise Potatoes, Portobello Mushroom, Fine Beans, Stem Broccoli, Jus 20

100z Roasted Lamb Chump, Mash, Baby Carrots, Parsnip & Truffle Puree, Stem Broccoli, Mint Jus 22

PUB CLASSICS:

Smoked Bacon Wrapped Chicken, Dauphinoise Potato, Seasonal Veg, Tarragon Mushroom Sauce 17 (GF)

Horseshoe Gammon Steak, Chips, Fried Egg or Pineapple, Onion Rings, Salad 16 (GF) (DF)

Beef Lasagne, Garlic & Chilli Infused Ciabatta, Mixed Salad 14

Chicken Curry, Basmati Rice, Papadum, Naan Bread 14 (GF) (DF)

Beef Chilli, Basmati Rice, Tortilla, Sour Cream 14 (GF) (DF)

Beer Battered Fresh Fish, Chips, Mushy Peas, Salad, Tartar Sauce, Lemon 15 (DF)

Steak & Cask Ale Pie, Shortcrust Pastry Lid, Roasted New Potatoes, Seasonal Vegetables 15

Whole Tail Breaded Scampi, Chips, Salad, Tartar Sauce, Lemon 14 (DF)

Classic Caesar Salad, Romaine Lettuce, Croutons, Anchovies, Parmesan 11

Add Cajun Chicken 5.5 King Prawns 7.5 Both 10

Smoked Ham, Fried Eggs, Chips, Salad 13 (GF) (DF)

Tomato & Basil Penne Pasta, Roasted Courgettes & Peppers, Parmesan 14 (GF)

Add Smoked Bacon Wrapped Chicken 5

Roasted Pumpkin & Sage Ravioli, Mushroom, Peppers & Courgettes in Basil Pesto Cream Sauce 14

BURGERS:

Angus Beef Burger 15 (GF) (DF)

Cajun Chicken Burger 15 (GF) (DF)

With (Bacon, Cheese, Burger Mayo, Lettuce, Tomato, Onion) Chips, Coleslaw

Breaded Vegetable Burger 14

With (Cheese, Burger Mayo, Lettuce, Tomato, Onion) Chips, Coleslaw

STEAKS:

28 Days Aged 8oz Sirloin Steak 22

28 Days Aged 8oz Rib Eye Steak 24

All Served with Chips, Mushroom, Tomato Confit, Onion Rings

Add Peppercorn Sauce 2 Creamy Tarragon & Wild Mushroom Sauce 2

Sandwiches £7

Gluten Free Bread additional £1

Served Monday to Saturday Lunchtime

Honey Roasted Ham & Mustard

Bacon, Lettuce & Tomato

Mature Cheddar, Green Tomato & Apple Chutney

Tuna Mayonnaise

Prawn Marie-Rose (additional £1)

All Sandwiches come with Crisps and a Salad Garnish.

Upgrade from Crisps to Chips for £1.50

Panini £8

Served Monday to Saturday Lunchtime

Chicken Fajita & Cheese Melt

Cheddar Cheese & Roasted Pepper

Bacon Brie & Cranberry

Tuna Melt

All Panini come with Crisps and a Salad Garnish.

Upgrade from Crisps to Chips for £1.50

MENU

NIBBLES & SIDES:

Toasted Ciabatta, Chilli, Balsamic Olive Oil, Garlic and Herb Infused Butter 4.5 Add Cheese 1

Kalamata Olives 3.5

Chunky Chips 4 (GF)

Onion Rings 3.5

Seasonal Vegetables 4

New Potatoes 3.50

Mixed Leaf Salad 3.50



THE NEW INN HOTEL
LECHLADE-ON-THAMES

KIDS:

Chicken Goujons, Chips, Peas 7 (DF)

Tomato & Basil Penne Pasta Cheddar Cheese 7 (GF) (DF)

Duo of Cotswold Sausages, Mashed Potato, Peas, Gravy 7 (DF)

Fish Fingers, Chips, Peas 7 (DF)

Smoked Ham, Fried Egg, Chips 7 (GF) (DF)

Please ask Staff for our Daily Specials & Desserts.

Please advise your server of any Dietary Requirements

An Optional 10% Service charge is applied to the bill. Please let a member of staff know if you would like this removed.

This allergy data has been derived from our dish recipes and from our specifications obtained from our suppliers. However within our kitchen we use nuts, fish, eggs, shellfish, milk and gluten products and therefore it is impossible to fully guarantee separation of these items in storage, preparation and cooking, although every effort is made to minimise the risk.

(GF) Gluten Free Option Available

(DF) Dairy Free Option Available