

MENU



THE NEW INN HOTEL
LECHLADE-ON-THAMES

Dessert Menu

Apple Crumble, Custard 8.50

**Belgium Chocolate Brownie,
Ice Cream 8**

**Sticky Toffee Pudding,
Toffee Sauce, Ice Cream 8**

Lemon Tart, Cream 8

Berry Cheesecake, Cream 8

Ice Cream (2 scoops) 5

(Vanilla, Strawberry or Chocolate)

Sorbet (2 scoops) 5

(Mango or Lemon)

Cheese & Biscuits 9

(Smoked Cheddar, Brie, Stilton)

Vegan & Gluten Free Options

NIBBLES & SIDES:

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

Kalamata Olives 4

Chunky Chips 5 (GF)

Onion Rings 5

Seasonal Vegetables 5

New Potatoes 5

Mixed Leaf Salad 4.5

KIDS:

**Chicken Goujons,
Chips, Peas 8 (DF)**

**Tomato & Basil Penne Pasta
Cheddar Cheese 8 (GF) (DF)**

**Duo of Cotswold Sausages,
Mashed Potato, Peas, Gravy 8 (DF)**

**Fish Fingers,
Chips, Peas 8 (DF)**

**Smoked Ham,
Fried Egg, Chips 8 (GF) (DF)**

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Onion Rings 5

Seasonal Vegetables 5

New Potatoes 5

Mixed Leaf Salad 4.5

KIDS:

Chicken Goujons,
Chips, Peas 8 (DF)

Tomato & Basil Penne Pasta
Cheddar Cheese 8 (GF) (DF)

Duo of Cotswold Sausages,
Mashed Potato, Peas, Gravy 8 (DF)

Fish Fingers,
Chips, Peas 8 (DF)

Smoked Ham,
Fried Egg, Chips 8 (GF) (DF)

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MENU



THE NEW INN HOTEL
LECHLADE-ON-THAMES

Dessert Menu

Apple Crumble, Custard 8.50

**Belgium Chocolate Brownie,
Ice Cream 8**

**Sticky Toffee Pudding,
Toffee Sauce, Ice Cream 8**

Lemon Tart, Cream 8

Berry Cheesecake, Cream 8

Ice Cream (2 scoops) 5

(Vanilla, Strawberry or Chocolate)

Sorbet (2 scoops) 5

(Mango or Lemon)

Cheese & Biscuits 9

(Smoked Cheddar, Brie, Stilton)

Vegan & Gluten Free Options

NIBBLES & SIDES:

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

Kalamata Olives 4

Chunky Chips 5 (GF)

Onion Rings 5

Seasonal Vegetables 5

New Potatoes 5

Mixed Leaf Salad 4.5

KIDS:

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Chips, Peas 8 (DF)**

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Cheddar Cheese 8 (GF) (DF)**

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