

SMALL PLATES & SHARERS

Soup of the Day, Sour Dough 7

Maple Peri Peri King Prawns, Garlic
& Herb Ciabatta 9.5 (GF)

Hot Smoked Salmon Fish Cake,
Pickled Beetroot Tartar, Pea Shoots,
Crispy Onion 8.5

Chicken Liver Parfait, Toasted Sour
Dough, Apple & Plum Chutney 8.5

Cheese Nachos, Jalapeno Peppers,
Sour Cream, Tomato Salsa,
Guacamole 8 Add Beef Chilli 3

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

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

Kalamata Olives 4

MENU



THE NEW INN HOTEL
LECHLADE-ON-THAMES

SIGNATURE DISH:

Feather Blade of Beef, Dauphinoise Potatoes, Portobello Mushroom, Fine Beans, Stem Broccoli, Jus 22 (GF) (DF)

PUB CLASSICS:

Smoked Bacon Wrapped Chicken, Dauphinoise Potato, Seasonal Veg, Tarragon Mushroom Sauce 18 (GF)

Beef Lasagne, Garlic & Chilli Infused Ciabatta, Mixed Salad 16

Chicken Curry, Basmati Rice, Papadum, Naan Bread 16

Beef Chilli, Basmati Rice, Tortilla, Sour Cream 16 (GF) (DF)

Beer Battered Fresh Fish, Chips, Mushy Peas, Salad, Tartar Sauce, Lemon 17 (DF)

Steak & Cask Ale Pie, Shortcrust Pastry Lid, Roasted New Potatoes, Seasonal Vegetables 17

Smoked Salmon Fishcakes, Chips, Pickled Beetroot Tartar, Salad, Lemon £16

Whole Tail Breaded Scampi, Chips, Salad, Tartar Sauce, Lemon 16 (DF)

Classic Caesar Salad, Romaine Lettuce, Anchovies, Parmesan, Croutons, Caesar Dressing 12

Add Cajun Chicken 5.5 Cajun King Prawns 6

Smoked Ham, Fried Eggs, Chips, Salad 16 (GF) (DF)

Tomato & Basil Penne Pasta, Roasted Courgettes & Peppers, Parmesan 15 (GF)

Add Cajun Chicken 5.5 Cajun King Prawns 6

Wild Mushroom & Pea Risotto, Oregano, Parmesan & Pea shoots 16 (GF) (DF)

Add Cajun Chicken 5.5 Cajun King Prawns 6

BURGERS:

Wagyu Beef Burger 18 (GF) (DF) Cajun Chicken Burger 17 (GF) (DF)
(Bacon, Cheese, Burger Mayo, Lettuce, Tomato, Onion) Chips, Coleslaw

Bean & Beetroot Burger 16

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

STEAKS:

28 Days Aged 8oz Sirloin Steak 25

Chips, Mushroom, Tomato Confit, Onion Rings

Horseshoe Gammon Steak 17

Chips, Fried Egg or Pineapple, Onion Rings, Salad

Add Peppercorn Sauce 2 Creamy Tarragon & Wild Mushroom Sauce 2
Cajun King Prawns 6

MENU



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Dessert Menu

Apple Crumble, Custard 8.50

Belgium Chocolate Brownie,
Ice Cream 8

Sticky Toffee Pudding,
Toffee Sauce, Ice 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)

****Please ask Staff for our Daily Specials****

****Please advise your server of any Dietary Requirements****

Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

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