

2 Courses £17.00

3 Courses £20.00

### Starters

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Poultry liver parfait

Pickled pumpkin, lilliput capers, game chips

Spiced brown shrimp

Romanesco cauliflower, curry oil

Parmesan mousse

Candied walnuts onion confit, parmesan crisp

Cornish Crab on toast

Hard boiled egg, devilled salt

### Main Courses

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Pearl barley risotto

Purple sprouting, almonds, lemon

Deep fried north coast Whiting

Triple cooked chips, tartar sauce

Roast top side of local Beef

Smoked garlic puree, Yorkshire pudding and horseradish cream

9hr Roasted Pork Belly

Parsnip puree, crackling, honey glazed parsnips, apple sauce

## Desserts

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### Chocolate Marquise

Beetroot and walnut parfait, salt caramel

### Apple and pear crumble

Vanilla ice cream

### Treacle Tart

Short bread and lemon posset

### Selection of British cheeses

Crackers, onion confit and a glass of Taylor's ruby port

(£3.00 supplement)

### The New Inn @ Backwell back open 7 days a week as of 5<sup>th</sup> December

<b>Wed-Sat</b> . Lunch will be served from 1200-1430	2/3 courses for £13.50/£16.00
Dinner will be served from 1800-2130	3 courses for £27.50
<b>Sunday</b> lunch will be served from 1200-1430.	2/3 courses £17.00/£20.00

Our 'Early Evening Offer' will run from 6:00 until 7:00 on Wednesday, Thursday and Friday  
2/3 courses £14.50/£18.50

Bar menu served Mon-Sat 1200-2130

All dishes may contain traces of nuts or shellfish

- An optional 10% service charge will be added to tables of 6 or more

All gratuities are shared equally amongst staff