

## Starters

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### **Winter salad**

*Nuts, shoots, cress, burnt honey vinaigrette*

### **Chestnut mousse**

*Pear, quince, apple, red cabbage and wensleydale*

### **Game broth**

*Parsnip bread and almonds*

### **Salt venison**

*Pickled chicory, sultanas and squash preseve*

### **Mussels**

*Beer, bacon and cabbage*

### **Smoked turbot**

*Devilled duck egg and rouille*

## Main Courses

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### **Casserole of wild forest mushrooms**

*Barolo wine, sage cobbler and persilade*

### **Leek and Roquefort gratin**

*Triple cooked chips and raw root vegetable salad*

### **Saddle of turkey**

*Middle white sausage and grouse gravy*

### **Beef, oyster and guinness**

*Confit beef shin, oyster fritter, guinness and beef jus*

### **Roast seabass**

*Winter greens, bourguignon sauce*

### **48 hour braised organic lamb**

*Pithivier savoyarde and jus of winter herbs*

## Desserts

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### **Chocolate billionaire**

*Blood orange sorbet and malt chocolate anglaise*

### **Contemporary vacherin**

*Tangerine*

### **Rhubarb crumble**

*Ginger parfait*

### **Custard mille feuille**

*Cox's pippin and smoked raisins*

### **A selection of English and French cheese**

*Biscuits, crackers, toast, chutney, fruit, nuts and a glass of Lillet Rouge*

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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

The New Inn, 86 West Town Road, Backwell, Bristol, BS48 3BE

For Bookings Call (01275)462199 or Log on to the Website at [www.newinn-backwell.co.uk](http://www.newinn-backwell.co.uk)