



Bar & RESTAURANT MENU

at the New Place Hotel



Please scan the QR code for full allergen details.



Freshly Baked Focaccia

homemade butter, tomato tapenade
5.50

Olives

mixed pitted olives, in garlic & herb oil
5.00

Starters

Gin Cured Mackerel

dressed heritage tomato, pickled radish, torched onion (gf, df)
11.95

Pea And Miso Soup

toasted seeds (v, ve, df)
7.95

Grilled Goats Cheese

beetroot carpaccio, toasted walnuts & honey balsamic vinaigrette (v, df)
8.50

Wild Mushroom Parfait

pickled shallots, house focaccia (v)
8.95

Tempura Cod Cheeks *

curry sauce, pea & coriander dressing with potato bhaji (df)
12.95

Wild Rabbit Terrine

carrot puree, pickled carrot, watercress & toasted seeds (gf)
8.95

*DBB supplement £4.00

Main Courses

Smoked Haddock & Leek Fishcake

triple-cooked chips, minted peas & curry sauce (df)
17.50

Grilled Salmon

herb dressed new potatoes, seasonal vegetables, lemon & herb butter (gf)
19.95

Pan Roasted Chicken Supreme

fondant potatoes, cauliflower puree, kale & peppercorn sauce (gf)
21.95

Liver With Streaky Bacon & Onions

seasonal greens, thyme jus & mash (gf)
17.95

Cumberland Sausage & Mash

peas & onion gravy
17.50

Pearl Barley Risotto

packed with spring vegetables (v, ve, df)
18.95

Gammon & Egg

triple-cooked chips & peas (df)
17.50

Shepherds Pie

seasonal vegetables & gravy
18.75

Lentil Chilli

rice & coriander (gf, df)
16.95

Seared Cod Loin *

sun-blushed tomato and bean cassoulet
24.95

*DBB supplement £5.00

Venison Wellington * For Two

dauphinoise potatoes, fine beans, celeriac puree, pickled blackberries, port & blackberry sauce
79.95

*DBB supplement £35.00

Jerk Pork Belly *

sweet potato coconut puree, roasted tenderstem, slaw, puffed pig skin and a roasted pineapple salsa (gf, df)
24.95

*DBB supplement £5.00

Butchers Choice; Onglet Steak *

triple-cooked chips, sundried tomato, chimichurri, parmesan & rocket salad (gf, dfo)
32.50

*DBB supplement £10.00

Burgers

all burgers served in a pretzel bun with side of fries or house salad

New Place Beef Burger

shredded gem, tomato, pickled shallots, gherkin, burger sauce, smoked cheddar & streaky bacon
19.50

Chicken Burger

shredded gem, caesar dressing, parmesan & streaky bacon
17.95

Vegan Burger

shredded gem & tomato chutney
16.95

Sandwiches

all sandwiches in our homemade focaccia, with a side of fries or salad

The Club

chicken, streaky bacon, tomato, egg mayonnaise & shredded gem
17.50

Steak

rocket, chimichurri, pickled shallots, parmesan
18.50

Mediterranean Vegetable & Feta

tomato chutney & rocket
16.95

Salad

Caesar Salad

little gem, bacon, parmesan, focaccia-style croutons & caesar dressing
15.00

Add Chicken

4.50

Sides

All £4.50

Rocket & parmesan salad

Seasonal vegetables

Triple-cooked chips

House salad

Heritage tomato salad

Dressed new potatoes

Skin on fries

Champ



Please note that all our food and drink is prepared in kitchens where cross-contamination may occur. While we make every effort to identify allergens, our menu descriptions do not list every ingredient and some may contain bones. If you have any allergies, intolerances, or specific dietary requirements, please speak to a member of the team before placing your order. Please scan the QR code on the back of the menu for full allergen details. All prices include VAT.

A discretionary 10% service charge applied to all table service, including drinks on the terrace. This charge is optional and can be removed upon request.



Desserts

**Banoffee fondant and glazed
banana**
vanilla ice cream
9.95

Cherry and almond crumble
vanilla ice cream or custard
(gf, df)
8.95

Toasted coconut panna cotta
pineapple
(gf, contains gelatine)
8.50

**Strawberry champagne
crème brulee**
shortbread
8.95

Lemon meringue cheesecake
stem ginger clotted cream
(gf)
8.95

Chocolate brownie
*toffee sauce and vanilla ice
cream*
7.95

Lighter Desserts

Affogato
vanilla ice cream, crushed amaretti, espresso
5.95

Selection of ice cream and sorbets
5.95

British Cheese Board

house chutney, grapes and crackers

14.50

*not included in DBB package

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