



Restaurant

MENU

at the New Place Hotel



Please scan the QR code for full allergen details.



Nibbles

Bread & Olives £9.95

selection of house breads, watercress butter, malt butter, oil/balsamic, olives

Smoked Cheddar & Marmite Straws £4.50

House Pickles £4.50

carrot, fennel, red onion, apple, cucumber, cabbage

Masala Corn Ribs £4.50

coriander chutney & yoghurt

Starters

Lamb Keema Scotch Egg £9.50 *

date & tamarind chutney, kohlrabi & cucumber salad, pickled chilli, chickpea crumb

**supplement for DBB £3.00*

Wild Mushroom Parfait £8.95

pickled shallots, watercress, focaccia

Asian Duck £11.95 *

Duck leg croquette, cured breast, torched orange, pickled mooli, roasted cashew, duck fat emulsion

**supplement for DBB £5.00*

Cured Local Trout £9.50 *

Pea & cucumber salad, compressed beetroot, crispy capers, toasted seeds

**supplement for DBB £3.00*

Smokey Corn & Potato Chowder £7.50

Charred corn, crispy leeks, chilli lime dressing, focaccia

Chicken & Chorizo Terrine £8.95

Parsley emulsion, pickled carrot, watercress, corn bread

Whipped feta & heritage tomato salad £8.50

Confit cherry tomato, croutons, basil, herb oil

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Main Courses

Slow Cooked Pork Collar £22.95

Burnt apple & honey glaze, charred hispi cabbage, burnt apple puree, celeriac fondant, pickled fennel & apple salad, puffed pig skin

Chicken Nduja Ballotine £20.95

Nduja & bean cassoulet, charred leeks, preserved lemon, celery herb salad, chicken skin pangrattato

Lamb Rump £33.50 *

Roasted corn puree, glazed heritage carrot, fresh peas & pancetta, potato nest, parsley & mint salsa, lamb jus

**supplement for DBB £15.00*

Hake £22.95

Dressed new potato, braised baby gem, lemon sauce Vierge, herb salad

Thai Coconut Monkfish £27.95 *

Thai coconut sauce, charred bok choy, cucumber & bean sprout salad, crispy rice, roasted cashews

**supplement for DBB £10.00*

Pan Roasted King Oyster Mushroom £19.95

Spiced cauliflower, roasted carrots, lentil dahl, coriander chutney, vegetable pakora, pickled red onion

Onglet Steak £33.50 *

Game chips, watercress, sundried & parmesan salad, chimichurri dressing

**supplement for DBB £15.00*

Venison Wellington * For Two

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

£85.00

**DBB supplement £35.00*

Sides

Skin on fries

Triple cooked chips

Dressed house salad

Heritage tomato salad

Seasonal vegetables

Sundried tomato, rocket & parmesan salad

Chargrilled hisipi cabbage

Caraway glazed carrots

ALL £5.00



Lutyens Bar

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Main Courses

Smoked Haddock & Leek Fishcake £16.50

curry sauce, peas, fries

Chicken Schnitzel £17.50

House pickles, seasonal vegetables, fries, garlic butter

Scialatielli Pasta £15.95

Confit tomato, basil, butternut squash, roasted tomato & chilli sauce

Smoked Ham Hock Terrine £17.95

Fried egg, fries, piccalli

Burgers, Wraps & Salads

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

New Place Burger £17.50

Pretzel bun, smoked cheddar, shredded gem, house pickles

add streaky bacon £3.00

Buttermilk Fried Chicken Burger £17.50

Pretzel bun, blue cheese, hot honey, slaw

Vegan Burger £15.95

Pretzel bun, shredded gem, spiced tomato chutney, house pickles

Buttermilk Grilled Chicken & Nduja Wrap £16.50

Shredded gem, roasted peppers, chilli & lime dressing, fries

Roasted Red Pepper & Goats Cheese Wrap £17.50

Mixed leaves, cucumber, pickled red onion, honey & balsamic dressing

Ploughman's £19.95

Stilton, tunworth, smoked cheddar, house bread & crackers, grapes, pickles, compressed beetroot, chutney

add smoked ham hock terrine £6.00

Caesar Salad £18.00

Dressed baby gem, croutons, parmesan, bacon,

add chicken £4.00

Grilled Goats Cheese & Red Pepper Salad £18.00

Dressed mixed leaf, roasted red peppers, cucumber, pickled red onion, croutons, honey & balsamic dressing

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Dessert MENU

Caramelised Chelsea tart £8.50
Vanilla ice cream, malt crumble

Chocolate fondant £9.95
Hazelnut custard, vanilla ice cream

Peach melba Eton mess (vegan) £8.50
Vegan meringue, thyme roasted peaches, vanilla cream, raspberry compote, toasted almonds

Crème brulee £8.50
Shortbread biscuit

Mango bavarois (vegan) £8.50
coconut sorbet, lime syrup, pineapple & coconut granola

New place honey & orange parfait £8.50
Poached apricots, honeycomb, almond frangipane

Lighter Desserts

Affagato
*vanilla ice cream crushed
amaretti, espresso (DBB)*

**Selection of Ice
Cream
and Sorbets**

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