New Dawn Inn

The New Dawn Fixed Price Menu

*Two Courses - **£22.00** Three Courses - **£27.00***

Starters

Seasonal Soup of the Day
House focaccia with herb butter (VG, GFO)

Chicken Liver & Brandy Pâté
A rustic pâté, toasted brioche, apple and cider chutney (GFO)

King & North Atlantic Prawn Cocktail
Marie Rose sauce, shredded lettuce, and buttered brown bread (GFO)

Mains

Asian-Glazed Pork Belly
7 hour slow-roasted pork belly, sticky ginger, soy & honey glaze, creamy mash, pak choi, and crackling

Classic Fish & Chips
Cider-battered cod, thick cut chips, crushed mint peas, and tartare sauce (GF)

Aberdeen Angus Burger
6oz hand-pressed beef, caramelised onions, vintage cheddar, pickles, burger sauce, thick cut chips. Served with stockpot gravy

Market Catch 'Moules & Cream' Style
Fresh market fish fillet, with steamed mussels, white wine, garlic & herb cream broth, new potatoes, and samphire (GF)

Pan-Roasted Chicken Supreme 'Forestière'
Woodland mushrooms, smoked bacon & thyme cream sauce, creamy mash, and seasonal greens (GF)

Cauliflower & Coconut Malabar Curry
Roasted cauliflower florets, chickpeas, ginger & coconut milk, basmati rice, with poppadoms, and chutney (VG, GF)

Desserts

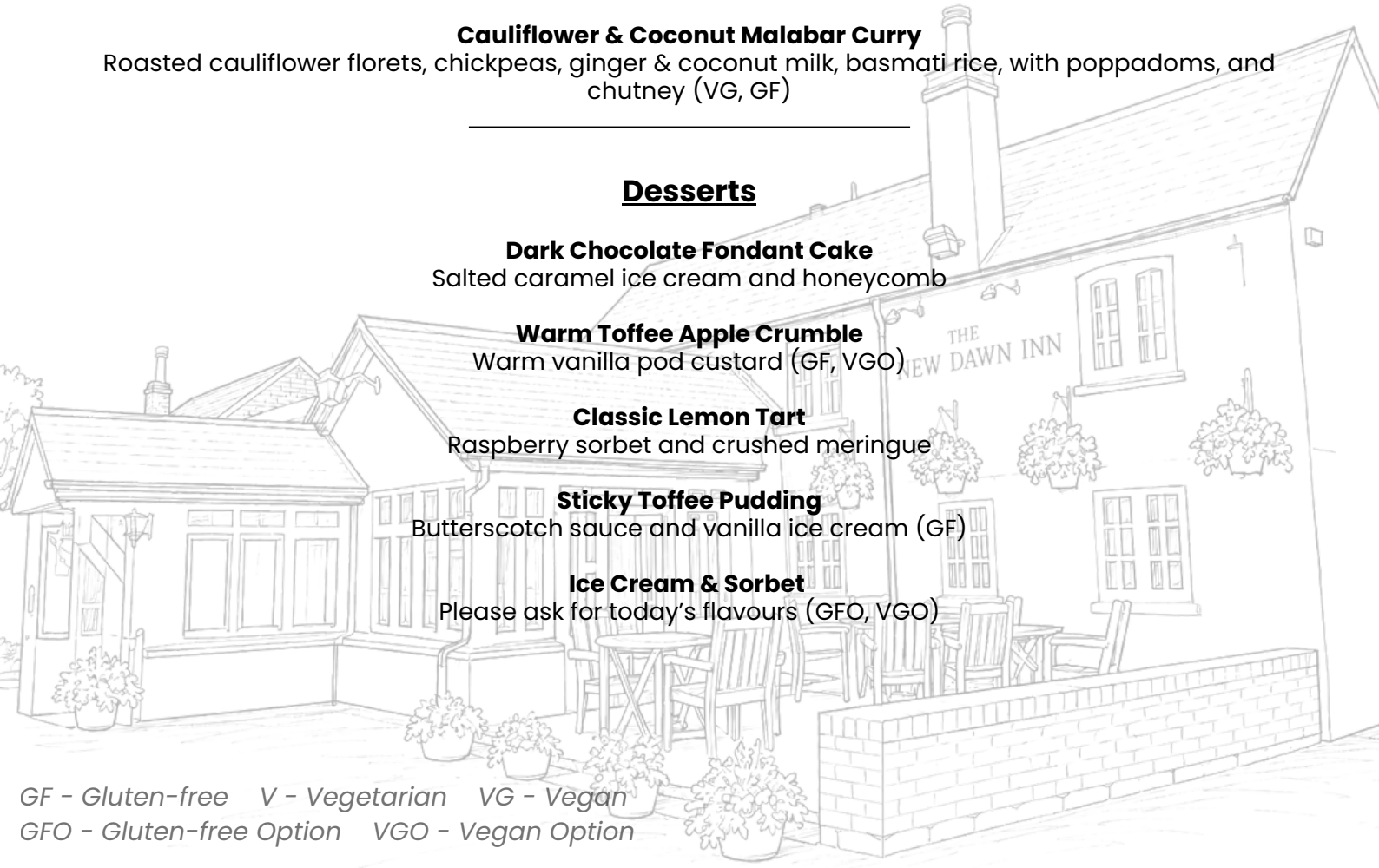
Dark Chocolate Fondant Cake
Salted caramel ice cream and honeycomb

Warm Toffee Apple Crumble
Warm vanilla pod custard (GF, VGO)

Classic Lemon Tart
Raspberry sorbet and crushed meringue

Sticky Toffee Pudding
Butterscotch sauce and vanilla ice cream (GF)

Ice Cream & Sorbet
Please ask for today's flavours (GFO, VGO)



GF - Gluten-free V - Vegetarian VG - Vegan
GFO - Gluten-free Option VGO - Vegan Option