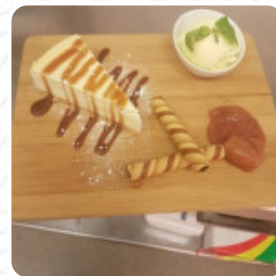




The New Inn Menu

<https://menulist.menu>
12, New Inn Hill, South Norfolk, United Kingdom
+441508538211 - <http://www.thenew-inn.co.uk/>



The restaurant from South Norfolk offers 244 different meals and drinks on the menu at an average price of £13.

What [User](#) likes about The New Inn:

We love this pub. Good wines very well kept real ales. Couple that to the historic cosy charm, good staff with a friendly welcome very good food. I had the lobster last time it was really good. If your taste is a cosy pub with loads of charm no muzak or fruit machines then you will love this pub as well. Along with the Red Lion Freshwater this rates as one of the best on the island. [read more](#). What [User](#) doesn't like about The New Inn:

The first time here since it was taken over by the new administration. I had the fish and chips. The fish was very overcooked, the food took long to arrive and we were charged over £ 1.50 for 1 piece of bread and butter! On the plus side the waiting staff were friendly when we could catch their eye and were always very polite. [read more](#). A roundtrip through Great Britain without getting on a plane is easily possible when it comes to culinary delights: The New Inn in South Norfolk traditionally shines for instance with Fish and Chips, **mashed potatoes** or **roast with Yorkshire Pudding** and for dessert a *delicious Trifle*, and you may look forward to the fine typical seafood cuisine.

The New Inn Menu



Salads

GREEK SALAD £13

Main courses

CRAB

Spaghetti

CON PANNA £2

Seafood

GRILLED SALMON FILLET £14

Drinks

FRUIT JUICES

Starters & Salads

POTATOE CHIPS £4

Fish

SMOKED SALMON £8

Dessert

CHOCOLATE BROWNIE BITES

Little things

SCONES

Büffet

FULL BREAKFAST £6

Happy Hour

WINES BY THE GLASS

Pizza - Small á 22cm

MALIBU

Beers

FOSTERS

Rum

CAPTAIN MORGAN'S SPICED

Gin

GORDONS

Whiskey

COINTREAU

Sandwiches & Toasts

BACON SANDWICH £3

VIP Drinks

BOMBAY SAPPHIRE

Cidra Inglesa

STOWFORD PRESS

Contorni

VEGETABLES AND POTATOES OF THE DAY £4

Hot drinks

MACCHIATO £2

Afternoon Tea

POT OF TEA FOR ONE £2

The New Inn Menu



Bottles

CRABBIES £5

*Gin Tonic Gin und Thomas
Henry Tonic Water*

HENDRICKS

CORDIALS

PIMMS

Appetisers

FRESHLY MADE SOUP OF THE DAY £5

Brandy & Cognac

COURVOISIER XO

Spirit

DISARANO

Organic and Natural Drinks

LUSCOMBE BLUEBERRY CRUSH £3

Rum / Cachaca

SAILOR JERRY SPICED

Hot Drink

HOT CHOCOLATE £2

Liquer

CRÈME DE CASSIS

While You Wait

MARINATED MIXED OLIVES £3

From the Bar

BRITVIC CRANBERRY JUICE £2

Rums

CAPTAIN MORGAN'S DARK

WHISK(É)Y

FAMOUS GROUSE

Selection of Finger Sandwiches

EGG MAYONNAISE WATERCRESS

Cordials & Liqueurs

GRENADINE

Bottled Water

BLUE KELD STILL OR SPARKLING

Sherry and Fortified Wines

STONES GINGER WINE

Cognac and Other Fine Cordials

COURVOISIER

Digestives & Liqueurs

TIO PEPE SHERRY

The New Inn Menu



Apéritifs & Digestifs

MARTINI EXTRA DRY

Sticky Sweet Dessert Wines

MONBAZILLAC 2010 JOUR DE FRUIT
DOMAINE DE L'ANCIENNE CURE SUD
OUEST, FRANCE, ABV: 13.0

Armagnac & Calvados

JANNEAU XO

Froid

COKE £2

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE

Apps & Small Plates

HOMEMADE SAUSAGE ROLLS

Scotch Flights

BALVENIE

Brandy, Cognac & Armagnac

JANNEAU

Spirits (35ml.)

GLENMORANGIE

Bottle Fruit Juice

APPLETISER £2

Scotch & Blended Whisky

BELLS

Draught Beers, Ales, Stout & Cider

DOOMBAR

Appetizers

GARLIC BREAD £3

GRILLED GOAT CHEESE £8

Main Menu

PINT OR HALF PINT OF SHELL ON
PRAWNS

THE SEAFOOD ROYALE

Whisky

JAMESONS IRISH WHISKEY

GLENFIDDICH

Cognac

MARTELL

REMI MARTIN CHAMPAGNE COGNAC

Ports

KROHN RUBY

KROHN VINTAGE 2003

Scotch

DALWHINNIE

The New Inn Menu



GLENLIVET

Farmhouse Style Ploughman's

AWARD WINNING ISLE OF WIGHT
BLUE CHEESE AND CALBOURNE
PORK PIE £13

CHEDDAR, HONEY AND CLOVE
GLAZED HAM PLOUGHMAN'S £12

In the Pink Rose Wines

CÔTES DE PROVENCE ROSÉ 2012
DOMAINE HENRI GAILLARD £20
PROVENCE, FRANCE, ABV: 12.5

PINOT GRIGIO ROSÉ 2011 CARLO
DAMIANI FABIANO VINI VENETO, £18
ITALY, ABV: 12.0

Real Ales

RINGWOOD BEST

LOCAL 4.8% ALE

Bottled Alcoholic Beverages

KOPPABERG FLAVOURED CIDERS £5

KOPPABERG NAKED CIDER £5

Mains

WHOLE GRILLED PLAICE £14

BAKED SMOKED COD LOIN £15

PAN SEARED BLACK BREAM £15

Extras

BOWLS OF CHIPS AND GARLIC BREAD

SHELL-ON PRAWNS

BRITISH AND CONTINENTAL CHEESE BOARD

Sandwiches

PAN SEARED TUNA £15

CHEDDAR SPRING ONION

HAM PICCALILLI

Breakfast

TWO SLICES OF TOAST AND
PRESERVE £2

SCRAMBLED LOCAL FREE RANGE
EGGS £3

POACHED LOCAL FREE RANGE
EGGS £3

Side dishes

REFINED CHEESEY CHIPS WITH IOW
GALLYBAGGER £4

RUSTIC LOCALLY BAKED BREAD
AND BALSAMIC TO SHARE £5

DRESSED BABY LEAF SALAD £3

Beer

HOEGAARDEN

HEINEKEN

BECKS BLUE £3

Ault Rosé 2013

GRENACHE CINSAULT ROSÉ 2013
PASQUIERS BOUTINOT PAYS D'OC, £18
FRANCE, ABV: 13.0

SAUVIGNON BLANC 2012/13
RIVIERA COLLECTION GRAND
CHAI VIN DE FRANCE, FRANCE, £18
ABV: 12.0

The New Inn Menu



MERLOT 2012 RIVIERA COLLECTION
GRAND CHAIS PAYS D'OC, FRANCE, £18
ABV: 13.0

Brilliant Bubbly

CHAMPAGNE BRUT NV CUVÉE ROYALE
JOSEPH PERRIER CHALONS EN
CHAMPAGNE, FRANCE, ABV: 12.0

BRUT VINTAGE 2002/4 JOSEPH
PERRIER CHALONS EN £65
CHAMPAGNE, FRANCE, ABV: 12.0

BRUT NV BLANC DE BLANCS
GRANDIAL BORDEAUX, FRANCE, £19
ABV: 11.0

These types of dishes are being served

FISH

LAMB

LOBSTER

Main Course

PAN SEARED SEABASS £15

RED MULLET FILLETS £16

SLOW ROASTED BELLY OF PORK £14

GRILLED COURGETTE £10

Beverages

REGULAR COFFEE WITH OR WITH
OUT MILK £2

EARL GREY SPECIALIST TEAS £2

DIET PEPSI

GRAND MARNIER

Coffee

ESPRESSO £2

DOUBLE ESPRESSO £4

CAPPUCCINO £2

LATTE £2

Children's Menu

OUR OWN CHICKEN GOUJONS £7

FRESHLY BATTERED FISH £8

TWO LOCALLY MADE SAUSAGES £7

LOCALLY REARED 5OZ SIRLOIN STEAK

Mixers

BRITVIC CORDIAL £1

BRITVIC LOW CALORIE BITTER
LEMON £2

BRITVIC SLIMLINE TONIC WATER £2

BRITVIC TONIC WATER £2

Spirits & Liqueurs

BENEROY CALVADOS

BLUE CURACO

HARVEYS BRISTOL CREAM SHERRY

HARVEYS MEDIUM DRY SHERRY

Why not Add a Sauce?

PINK PEPPERCORN SAUCE £3

FIELD MUSHROOM AND SHERRY
SAUCE £3

ENGLISH MUSTARD CREAM SAUCE £3

THREE SLICES OF MELTED IOW
BLUE £3

Lunchtime Lite Bites

RUSTIC SANDWICHES AND BAGUETTES

The New Inn Menu



JOHN AND BRIAN'S LOCALLY
LANDED AND HANDPICKED
CRABMEAT £9

THINLY SLICED, RARE, RUMP STEAK £9
NEW INN CBT £9

Full, Oaky & Big Whites

BOURGOGNE CHARDONNAY 2010
PIERRE BOURÉE BURGUNDY,
FRANCE, ABV: 12.5 £38

BERGERAC BLANC 2011 CUVÉE
DES CONTI CHÂTEAU TOUR DES
GENDRES SUD OUEST, FRANCE,
ABV: 13.5 £29

RIOJA BLANCO BARREL
FERMENTED 2010 AZABACHE
VINEDOS ALDEANUEVA RIOJA,
SPAIN, ABV: 12.0 £19

CHARDONNAY NV BUSHRANGER
SOUTH EAST, AUSTRALIA, ABV: 13.0 £18

Ingredients Used

MEAT

VEGETABLES

FRUIT

SEAFOOD

Liqueurs

ARCHERS

CRÈME DE MENTHE

DUBONNET

SAMBUCA LIQUORICE

TIA MARIA

Light & Juicy Red Wines

GAILLAC ROUGE 2011 CUVÉE DES
DRILLES DOMAINE D'ESCAUSSES
SUD OUEST, FRANCE, ABV: 13.5 £23

BOURGOGNE PINOT NOIR 2007
REMOISENERT PÈRE ET FILS
BURGUNDY, FRANCE, ABV: 13.0 £33

FLEURIE 2012 LA MADONE LA
REINE DE L'ARENITÉ BEAUJOLAIS,
FRANCE, ABV: 13.0 £25

MONTEPULCIANO D'ABRUZZO 2011
CANTINE SOCIALE FRENTANO
ABRUZZO, ITALY, ABV: 13.5 £20

CHIANTI COLLI SENESI 2012
PANEZIO BARONCINI TOSCANA,
ITALY, ABV: 13.0 £19

Starters

BEER BATTERED BLACK PUDDING
BON-BONS £6

GOATS CHEESE TERRINE £7

DEEP FRIED BREADED WHITEBAIT £6

BAKED BRIE 'W' SPICED CRUMBS £6

THE NEW INN CRAB PRAWN
COCKTAIL £7

HOT, OAK SMOKED SALMON FILLET £7

Spirits

SMIRNOFF

JIM BEAM WHISKEY

BACARDI

HAVANA CLUB

SAMBUCA

JACK DANIELS WHISKEY

Local Produce

PAN FRIES DUCK BREAST £15

LOCALLY FARMED 10OZ SIRLOIN
STEAK £20

LOCALLY FARMED 5OZ SIRLOIN
STEAK £10

The New Inn Menu



LOCALLY FARMED 100Z RUMP STEAK £17

IOW LANDED LOBSTER

IOW WHOLE CRACKED CRAB SALAD £18

Divine Aromatic White Wines

VOUVRAY DEMI SEC 2011 LES CÔTEAUX TUFIERIS LOIRE, FRANCE, ABV: 12.0 £21

JURANÇON SEC 2012 CLOS LAPEYRE SUD OUEST, FRANCE, ABV: 12.5 £30

NIERSTEINER GÜTES DOMTAL 2011 SCHMITT SÖHNE RHINEHESSEN, GERMANY, ABV: 9.0 £15

K NAIA 2012 BODEGAS NAIA RUEDA, SPAIN, ABV: 13.0 £22

WILD YEAST CHENIN BLANC 2012 FALSE BAY WATERKLOOF WESTERN CAPE, S.AFRICA, ABV: 13.5 £18

RIESLING 2009 WHITEHAVEN WINERY MARLBOROUGH, N ZEALAND, ABV: 12.0 £25

Smooth Mid Weight Red Wines

MERLOT DURAS 2012 MAITRE DAVID CHÂTEAU CLÉMENT TERMES PAYS CÔTES DE TARN, FRANCE, ABV: 12.0 £18

CORBIÈRES ROUGE 2010 CLASSIQUE CHÂTEAU OLLIEUX ROMANIS LANGUEDOC, FRANCE, ABV: 14.0 £26

BERGERAC ROUGE 2011 LE CLASSIQUE CHÂTEAU TOUR DES GENDRES SUD OUEST, FRANCE, ABV: 14.0 £26

CÔTES DU RHÔNE VILLAGES 2011 LES CÔTEAUX BOUTINOT RHÔNE, FRANCE, ABV: 14.0 £24

FITOU 2010 CUVÉE JEAN DE PILA DOMAINE DE ROUDENE LANGUEDOC, FRANCE, ABV: 13.5 £26

BROUILLY 2012 DOMAINE CRÊT DES GARANCHES BEAUJOLAIS, FRANCE, ABV: 13.0 £30

BARBERA D'ASTI 2011 CEPPI STORICI ARALDICA PIEMONTE, ITALY, ABV: 14.5 £20

VEGA TINTO 2011 DFJ VINHOS DOURO, PORTUGA, ABV: 13.0 £18

Alcoholic Drinks



GUINNESS

PERONI £4

CAMPARI

CINZANO

MARTINI BIANCO

MARTINI ROSSO

PERNOD

SOUTHERN COMFORT

TEQUILA

Traditional Pub Favourites

FRESHLY LOCAL ALE BATTERED FISH OF THE DAY £12

HOMEMADE PIE OF THE DAY MADE WITH LOCAL MEATS £12

HAND CARVED HONEY AND CLOVE GLAZED LOCAL HAM AND TWO FRIED BROWNRIGG EGGS £10

LOCALLY MADE SAUSAGES £11

NEW INN FISHERMAN'S PIE £12

TAGLIATELLE WITH SLOW ROAST TOMATO AND SAFFRON SAUCE £10

The New Inn Menu



CRISP BATTERED HALLOUMI	£10
100Z IOW SIRLOIN STEAK	
NEW INN CHICKEN CAESAR SALAD	£10

Warm Spicy Red Wines

CROZES HERMITAGE ROUGE 2010 CAVE DE TAIN L'HERMITAGE RHÔNE, FRANCE, ABV: 13.0	£33
CHÂTEAUNEUF DU PAPE 2010 DOMAINE CHANTE CIGALE RHÔNE, FRANCE, ABV: 15.0	£50
PINOTAGE 2012 FALSE BAY WATERKLOOF COASTAL REGION, S.AFRICA, ABV: 14.0	£19
CABERNET SAUVIGNON 2011 RESERVA CALITERRA COLCHAGUA VALLEY, CHILE, ABV: 13.5	£21
SHIRAZ NV BUSHRANGER SOUTH EAST, AUSTRALIA, ABV: 14.0	£18
SHIRAZ 2012 FALSE BAY WATERKLOOF COASTAL REGION, S.AFRICA, ABV: 14.0	£19
BORDEAUX SUPERIEUR 2009 CHÂTEAU DEVILLE BORDEAUX, FRANCE, ABV: 13.0	£24
LUSSAC SAINT ÉMILION 2010 LE CADET DU CLAYMORE CHÂTEAU CLAYMORE BORDEAUX, FRANCE, ABV: 14.0	£33
RIOJA TINTO 2012 BODEGAS NAVAJAS RIOJA, SPAIN, ABV: 12.5	£21
RIOJA RESERVA 2007 AZABACHE VINEDOS ALDEANUEVA RIOJA, SPAIN, ABV: 14.0	£32

Crisp & Fresh White Wines

SAUVIGNON BLANC MAUZAC 2012 MAITRE DAVID CHÂTEAU CLÉMENT TERMES PAYS CÔTES DE TARN, FRANCE, ABV: 12.5	£17
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PICPOUL DE PINET 2012 GRANGES DES DUCS LES DOMAINES VIRGINIE LANGUEDOC, FRANCE, ABV: 12.5	£20
MUSCADET DE SÈVRE ET MAINE SUR LIE 2012 LES ROCHES NOIRES MARCEL MARTIN LOIRE, FRANCE, ABV: 12.0	£20
MÂCON CHARNAY 2011 LE QUARTIER DE GIROUETTES CLOS SAINT PIERRE MÂCONNAIS, FRANCE, ABV: 13.0	£26
CHABLIS 2011 DOMAINE DES ILES GÉRARD TREMBLAY BURGUNDY, FRANCE, ABV: 12.5	
VIOGNIER 2011 PASTOUROU DOMAINE ALAIN PARET RHÔNE, FRANCE, ABV: 13.5	£25
POUILLY FUMÉ 2011 L'AMMONITE DOMAINE DE MALTAVERNE LOIRE, FRANCE, ABV: 12.5	£34
SANCERRE 2012 LA VIGNE BLANCHE DOMAINE HENRI BOURGEOIS LOIRE, FRANCE, ABV: 13.0	
PINOT GRIGIO 2012/13 CARLO DAMIANI FABIANO VINI VENETO, ITALY, ABV: 12.0	£18
VERDICCHIO 2012/13 COSTE DEL MOLINO MONTE SCHIAVO MARCHE, ITALY, ABV: 13.0	£20
SOAVE CLASSICO DOC 2013 GIACOMO MONTRESOR VENETO, ITALY, ABV: 12.5	£20
GAVI DOCG 2013 LA BATTISTINA PIEMONTE, ITALY, ABV: 12.0	£22
SAUVIGNON BLANC 2012 RESERVA CALITERRA CENTRAL VALLEY, CHILE, ABV: 13.0	£21
CHARDONNAY SEMILLON 2012 RICHMOND RIDGE WARBURNS SOUTH EAST, AUSTRALIA, ABV: 12.5	£16
TORRONTES 2012 CAOBA LOS HAROLDOS MENDOZA, ARGENTINA, ABV: 12.5	£18

The New Inn Menu



SAUVIGNON BLANC 2012
WHITEHAVEN WINERY
MARLBOROUGH, N ZEALAND, ABV:
13.0 £28

Soft drinks



BRITVIC GRAPEFRUIT JUICE	£2
BRITVIC ORANGE JUICE	£2
BRITVIC PINEAPPLE JUICE	£2
BRITVIC TOMATO JUICE	£2
DIET COKE	£2
J20 APPLE MANGO	£2

J20 APPLE RASPBERRY	£2
J20 ORANGE PASSIONFRUIT	£2
LUSCOMBE APPLE JUICE	£3
LUSCOMBE COOL GINGER BEER	£3
LUSCOMBE RASPBERRY CRUSH	£3
LUSCOMBE ST.CLEMENTS	£3
LUSCOMBE STRAWBERRY CRUSH	£3
LUSCOMBE WILD ELDERFLOWER BUBBLY	£3
BRITVIC GINGER ALE	£2
LEMONADE	
PEPSI	

The New Inn Menu



The New Inn

12, New Inn Hill, South Norfolk,
United Kingdom

Opening Hours:

Made with menulist.menu

