



THE LOWER NEW INN

Main Menu

To Start

Serrano Ham Croquettes £8

Crispy deep fried cheese croquettes with 14-month aged serrano ham & garlic aioli.

 Vegan option

Garlic Mushrooms £7

Breaded garlic mushrooms with lemon mayonnaise.



Smoked Salmon £9

Smoked salmon, cream cheese, capers & lemon. On home-made fresh focaccia.

Chicken & Pork Pâté £7

Smooth chicken & pork pâté with Penderyn whisky, Snowdonia chutney, thick toast & Welsh butter.

 Gluten Free Option

Welsh Rarebit £7

Mature Welsh cheddar sauce made with Bluestone ale, home-made fresh thick focaccia, salad & Snowdonia chutney.

Cawl Broth £7

Slow cooked Welsh lamb & vegetables. With thick bread & Welsh butter.

To Share

The Welsh Cheese Platter £18

serves 2-3

Snowdonia Black Bomber, Pantmawr Preseli brie, Snowdonia Rock Star, Snowdonia chutney, crackers & grapes.



The Deli Platter £22

serves 2-3

Snowdonia Black Bomber, Pantmawr Preseli brie, Snowdonia Rock Star, Serrano ham, Milano salami, Snowdonia chutney, crackers & grapes.



The Snack Platter £18

serves 2-3

Serrano ham croquettes, chip shop croquettes, Welsh rarebit on toast, seasoned fries & Snowdonia chutney.

The Vegan Platter £16

serves 2-3

Chip shop croquettes, Applewood Ch***se, seasoned fries, sourdough, vegan butter, dressed salad & roasted garlic mayonnaise.



 Gluten Free or Gluten Free Options

 Vegan



ALLERGIES & INTOLERANCES

Please speak to a member of our team before ordering if you have a food allergy or intolerance. We'll be happy to provide allergen information to help you make an informed choice about what to order.

Our food is prepared in kitchens where allergens are handled. While our team will always do their best to accommodate your needs and minimise the risk of cross-contamination, we cannot guarantee that any dish is completely free from allergens.



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For Main

From the Grill

Sirloin Steak £23

8'oz sirloin seasoned and grilled, on the vine tomatoes. With seasoned fries and your choice of sauce.



Ribeye Steak £29

10'oz ribeye seasoned and grilled, on the vine tomatoes. With seasoned fries and your choice of sauce.



Sauces: Peppercorn . Penderyn Whisky & Mushroom . Blue Cheese . Garlic Butter

New Inn Burger £17

Double stacked beef patty, brioche bun, lettuce & tomato, Dragon mature cheddar, smoked bacon & burger sauce. With seasoned fries, slaw & onion rings.

Lentil & Spinach Burger £16

Vegetable patty, brioche bun, lettuce & tomato, Applewood Ch**se & mayonnaise. With seasoned fries & onion rings.

Gluten Free Option

From the Kitchen

Lamb Rump £19

8oz Lamb rump with roasted garlic mash, peas & mint gravy.

Gluten Free Option

Glamorgan Sausages £15

Welsh pork & leek sausages with roasted garlic mash, buttered greens & onion gravy.

Vegetarian option

Chicken & Chorizo Pie £16

Rich chicken & chorizo within a golden shortcrust pie. With roasted garlic mash, buttered greens & gravy.

Mushroom & Chestnut Wellington £16

Creamy mushrooms & chestnuts within a crispy pastry, served with roasted garlic mash, vegan buttered greens & gravy.



Battered Cod £18

Battered cod served with seasoned fries, peas and tartare sauce.

Sides

£3 each

Seasoned Fries

Onion Rings

Coleslaw v

Buttered Greens v

Roasted Garlic Mash v

Dressed Green Salad

Sweet Potato Fries

Gluten Free or Gluten Free Options

Vegan or Vegan Option



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