



THE LOWER NEW INN

Lunch Menu

2 Courses for £14 or 3 Courses for £18

To Start

Chicken & Pork Pâté

Smooth chicken & pork pâté with Penderyn whisky, Snowdonia chutney, home-made focaccia & Welsh butter.

 Gluten Free Options

Welsh Rarebit

Mature Welsh cheddar sauce made with real cask ale, home-made focaccia, salad & Snowdonia chutney.

Whipped Feta Brushetta

With cherry tomatoes, basil, garlic & home-made focaccia



Chip Shop Croquettes

Croquettes filled with vinegar infused mushy peas and served with lemon mayonnaise.

 

For Main

Grilled Rump Bistro

Rump steak with a confit mushroom, roasted tomato & fries.



Chicken Fillet Au Poivre

Chicken breast with wild mushroom sauce & roasted garlic mash.



Beetroot & Walnut Salad

Slow roasted beetroot salad with walnuts.

 

Confit Duck Leg

With braised cabbage, roasted garlic mash and red wine jus.



Cornish Mussels

With an aromatic creamy white wine sauce & fries.



Tomato Saganaki

Tomato, basil, balsamic & feta saganaki finished with orange & star anise honey.

 Vegetarian

To Finish

Marios Ice Cream

2 scoops with your choice of sauce.

 Vegan option 

Crumble of the Day

With custard or cream.

Cappucino Creme Brulee



Cheesecake of the Day

Bread & Butter Pudding

With custard or cream.

 Gluten Free or Gluten Free Options

 Vegan or Vegan Option



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.