



THE LOWER NEW INN

Wednesday OAP Lunch

2 Courses for £7 or 3 Courses for £10

To Start

Chicken & Pork Pâté

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

Welsh Rarebit

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

Cawl Broth

Slow cooked Welsh lamb & vegetables, with thick home-made focaccia & Welsh butter.

Focaccia & Welsh Butter

A simple classic done well. Toasted focaccia and Shirgar butter.

For Main

Glamorgan Sausages

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

 Vegetarian option available

Chicken Diane

Chicken breast fillets & a rich diane sauce. With roasted garlic mash & buttered greens.

 Gluten Free

Battered Cod

Battered cod with seasoned fries, peas & tartare sauce.

Gammon, Eggs & Chips

Gammon slices with a fresh runny egg & seasoned fries.

 Gluten Free

To Finish

Cheesecake of the Day

Ask your waiter for more information.

Mario's Ice Cream

2 scoops of Mario's ice cream, including plant based options.

Bara Brith Bread & Butter Pudding

Welsh Bara Brith baked in rich custard, served warm with pouring cream.

Trio of Welsh Cakes

A special finish ~ 3 freshly warmed Welsh cakes.

 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.