

Our Famous Grill

All our grill dishes are served with grilled mini-corns, mushrooms, tomatoes, gin-battered onion rings and seasonal steamed local vegetables. Also accompanied by your choice of connoisseur rustic fries or freshly crushed garlic rosemary new potatoes.

Sharing 20oz Côte de Boeuf
(Limited availability) 30.00

8oz Minted Lamb Striploin 18.95

8oz Exmoor Beef Burger
with apple-smoked bacon and Monterey cheddar. 12.95

Shropshire 10oz Horseshoe Gammon
with fresh grilled pineapple and farm egg. 10.95

Premium Steaks
(Our top quality steaks are 28 day-aged and three counties selected).
Cooked to your preference.

8oz Bistro Rump. 14.25
10oz Three Counties Sirloin. 18.95

Enjoy a Surf & Turf!
Add tail-on tiger prawns. 4.25

Add:
Cracked
Peppercorn Sauce
or Bourbon Gravy
1.95 each

Our Hanging Mix Grill - a true feast!

Cumberland pin wheel, pork lion, lamp chop, gammon and rump steak, all hanging over a half roast chicken on a mound of connoisseur chips.

Topped off with a grilled flat mushroom, gin-battered onion rings, fried egg and cherry tomatoes. Also includes a choice of salad or seasonal vegetables. 20.95

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Ready for your sweet treat?
Please ask for our dessert menu.
Too full? We'll pack you a take-away.

House Salads

Halloumi, Mango & Pomegranate (V)

Baked halloumi upon a bed of mixed leaves and mango shavings, cherry tomatoes and red onion, sweet pomegranate seeds and honey mustard dressing. 10.95

with Honey Chicken 12.95
with 8oz Bistro Rump Steak 14.95

Beetroot & Mackerel

Fresh smoked, flaked mackerel on a bed of brown lentils, mixed salad leaves, baby beetroots and horseradish crème fraiche. 12.95

Beef & Bean Taco Salad or Five Bean Taco Salad (V)

Our freshly-made tortilla bowls filled with our home-made chilli, surrounded by crisp lettuce, rice, chopped tomatoes and avocado. A sprinkle of cheese and spring onion, plus salsa and sour cream on the side. 11.95

Mains

Duck Confit Burger

Confit of duck shredded on top of onion marmalade, salad and Dijon mustard. Held by a toasted pretzel burger bun and served with connoisseur fries and hoisin dipping sauce. 12.95

Masala Shredded Lamb

Slow cooked in a rich spiced masala sauce, on a bed of Moroccan cous cous, with yoghurt and mint dressing. 12.95

Braised Rabbit Pie

Fresh rabbit in streaky wood-smoked bacon and rich cider marjoram and vegetable stock, under a pastry lid, with freshly crushed garlic rosemary potatoes. 14.95

Gin-Battered Fish & Rustic Chips

with home-made pea puree and tartare. 11.95

Ceralan Cauliflower Red Pepper Curry (V, Vg)

with steamed rice, broken poppadum and grilled fresh pineapple slice. 11.75

Spelt, Spring Onion & Cumberland Yorkshire Pudding

Our twist (quite literally) on a classic toad in the hole! Served with seasonal vegetables, three stock gravy and light regional mustard. 11.95

Home-Cooked Lamb Shank Pie

with a rich mint, onion and rosemary gravy in a fresh pastry case. Surrounded by seasonal vegetables and a nest of fluffy mash; true comfort food! 13.95

British Sausage: Three Ways!

Cumberland sausage ring, a succulent pork, apple and maple sausage and an Old English sausage. Partnered with a light mustard potato mash, red cabbage and apple, black pudding shavings and three stock gravy. 11.95

Jerk Pork Rib-Eye Steak

10oz pork rib-eye steak, marinated in our own jerk sauce, set upon a bed of coconut infused rice and beans, coriander, fresh spring onion, plus yoghurt and mint drizzle. 14.95

Don't miss our 'Best of British Platter'! See over.

Choose
your Sides
overleaf

See over
for allergen
& dietary
information

Starters

Irish Potato Cakes with Smoked Salmon
with horseradish crème fraiche. 6.50

Mushroom Sourdough Bruschetta (V)
Wild forest mushrooms in a rich garlic hollandaise sauce, served on golden sourdough bruschettas. 5.75

Jerk Chicken & Mango
Fresh marinated jerk chicken on a bed of mango shavings, dried chilli, pomegranate and mango coulis. 6.25

Fried Pheasant
with a maple bourbon gravy. 6.75

Cheesy Garlic Crack-Bread (V)
Fresh sourdough, outrageously buttery and cheesy! Each pull-apart piece bursting with fresh herbs and garlic. The best! 7.95

Prawn, Crayfish & Avocado Longboats
Prawns and crayfish in a bloody mary sauce, alongside avocado in a little gem longboat! 5.75

Grilled Halloumi (V)
set upon a bed of crisp mixed leaves and served with a sweet chilli chutney. 4.75

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Main Menu

Sides

Mango Dressed Salad 3.25
Sourdough Garlic Slices 2.95
Sourdough Cheesy Garlic Slices 3.25
Connoisseur Rustic Chips 2.75
Garlic & Rosemary Crushed Potatoes 2.95
Gin-Battered Onion Rings 2.95
Panache of Vegetables 2.95

*For it is only in company, that eating
is done justice. Food must be divided and
distributed if it is to be well received.*

Walter Benjamin.

*Turn over
for our
Main dishes*

Best of British Platter

Struggling to choose? You'll love this...

Simply choose your favourite four dishes from the choices below. We'll then put together your perfect platter, complete with:

Rustic Chips, Gin-Battered Onion Rings
& Dressed Side Salad 33.95

Select your top four:

**Beef & Horseradish Yorkshire
Pudding Wraps**

Old English Sausage & Black Pudding Skewers
with a rich bourbon gravy.

Gin-Battered Cod Goujons
alongside a creamy pea puree.

Miniature Pie-of-the-Week

Home-Made Faggots

Mini Toad-in-the-Hole

Cornish, Steak & Stilton Pasty
with our popular three-stock gravy.

Our delicious Pork Scratching Strands!

Beef Burger Sliders - featuring:
Beef & Black Pudding,
Faggot & Mushy Peas,
Beef, Smoked Apple Bacon
& Monterey Jack Cheese.

thenewinnbromsgrove.co.uk

(V) Suitable for vegetarians. (VG) Suitable for vegans. All weights of our meats are approximate prior to cooking. All of our meals may contain nuts or nut derivatives. Fish may contain small bones. All of our meals are prepared and cooked in a kitchen where nuts, gluten, and other allergens are present. Our menu does not list all of the ingredients used. If you have a food allergy, please let us know before ordering, as full allergen information is available upon request.