

The Newbury

Bar snacks

½ Pint of prawns with mayonnaise £6.50 / Pork Sobrassada with honey and toast £6.00 /
Ale & chutney sausage rolls £3.50 / Duck confit, gherkin and wholemeal toast £2.50 /
Spanish charcuterie with bread and olive oil £8.50 / Anchovies and gremolata £3.50 /
Smoked ham croquettes and piccalilli mayonnaise £3.50

Starters

Warm salt beef with piccalilli and toast	£6.50
English broad beans and goats cheese on toast	£7.00/£14.00
Crab cannelloni, cucumber and red pepper salad with gazpacho dressing	£8.00
Pork terrine with red onion jam and sourdough toast	£6.50
Smoked mozzarella, walnuts and cured Spanish pork loin	£8.50
English halloumi, fennel potatoes, roasted plum tomatoes and salsa verde	£7.00
Poached duck egg, girolles, potato and Maroilles cheese cake	£8.00

Sunday Roasts

Overnight slow roasted sirloin of Ruby Red beef with Yorkshire pudding and horseradish	£15.50
Roasted lamb saddle with salsa verde	£14.50

(Each roast is served with duck fat roasted potatoes and seasonal vegetables)

Mains

Beer battered haddock, bashed peas and chips	£11.50
Wild mushroom and celeriac risotto with roasted pumpkin seeds and pink pepper	£12.50
River Exe mussels, cider, cream, parsley and chips	£13.50
Homemade tagliatelle, courgette, peas, pea shoots and lemon dressing	£13.50
Chorizo and roasted pepper, cous cous stuffed squid with aioli	£16.00
Prawn, saffron, pea and samphire risotto	£7.50/£15.00
Gloucester beef burger, gherkins, lettuce, Stilton, tomato and chips	£11.50
Fish soup, prawns, mussels, prawn croquettes, monkfish, served with olive toast and aioli	£18.50

Chips £3 / Rocket + parmesan salad £3.25 / Pickled carrots, chickpeas, coriander and sesame seed £3.25 / Provençale courgettes £4.00 / Buttered samphire £4.00 / Sweet potato fries and blue cheese sauce £3.50 / Peas, lettuce and smoked pancetta £3.50

Dessert

Coffee pannacotta with mascarpone cream and wheat grass madeleines	£6.50
Mango parfait with passionfruit jelly, fresh pineapple and coconut biscuit	£7.00
Strawberry and thyme bavarois with strawberry and balsamic carpaccio	£7.50
Dark chocolate Delice with red pepper ganache and spiced chocolate sauce	£7.50
Gooseberry clafoutis with honey and saffron ice cream	£6.50
Apple tarte tatin with Brandy and clotted cream ice cream (20 mins cooking time / for 1 or 2 people)	£6.50pp

Ice cream and sorbets

Vanilla / Malt chocolate / Pain d'epices / Strawberry	£3.50
Mango sorbet / Blood orange sorbet / Raspberry sorbet	

Cheese

Selection of British and French artisan cheeses with soda bread, oatcakes honeycomb, chutney and celery	£9.00
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Digestifs

Cognac

Remy Martin VSOP	£3.95
Remy Coeur de Cognac	£5.00
Hennesey XO	£10.25

Port

Sandeman Late Bottled Vintage	£3.95
Cockburns Fine Ruby Port	£4.20
Warre's Ten Year Old Tawny	£6.00

Dessert Wine

Royal Tokaji blue label - Hungary	£6.80 / 50ml
Chateau de Seuil, Cérons - France	£22.50 / btl

All food is freshly prepared and cooked to order using the finest ingredients. Please inform your server of any allergies.

The Newbury, 137 Bartholomew Street / 01635 49000 / bar@thenewburypub.co.uk

A discretionary service charge of 10% will be added to tables of 6 or more.

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