



NEWMAN ARMS

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est. 1730

# Food Menu




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## Bar food menu

Available from the counter

6.50 / 3 for 15

Gordal picante olives (Vg) 

Aged beef Scotch pie

Mutton Scotch pie

Sausage roll

Simplicity sausage roll (Vg)

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Scotch egg of the week 7.5

Cooked to order, please allow 10 minutes

## Toasties

All served on thick-cut sourdough

Served with root vegetable crisps

£8.50

**Triple Cheese & Branston**

Cheddar, mozzarella & Lincolnshire Poacher, Marmite glaze

**Loaded Haggis Melt**

Bacon jam, Brie, spinach, crispy shallot

**Croque Monsieur**

(The Newman Arms ham & cheese melt)

Ale onions, smoked ham, jalapeño aioli

**Salt Beef Reuben**

Sauerkraut, pickles, Emmental

*Pies & Pints*

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# Pie & a Pint

## £20

### *Pies*

**Chicken, Ham Hock & Creamed Leek Pie**  
Served with creamy mash & roasted hispi cabbage

**Braised Leg Shepherd's Pie**  
With raw pea salad, crispy ash gratin top

**Wild Mushroom Pithivier (V)**  
Finished with truffle & tarragon sauce



### *Pints*

Murphy's Irish Stout  
Pillars Helles



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## Aperitifs

### Aperol Spritz

Aperol, cremant & soda 10

### Black Velvet

Cremant & Murphy's stout 12

### Limoncello Spritz

Cremant & soda 10

## For the table

### Gordal olives 4

With chilli

### Barrel cured anchovy fillets 8

Arbequina oil, sourdough

### Sourdough toast rack 4

Estate dairy cultured butter

## Starters

### Chestnut mushroom pâté (V)

Pickled shallots, sourdough

7.5

### Prawn cocktail

Marie Rose sauce, lettuce, balsamic crouton

9

### Crispy lamb belly scrumpets

Fresh pea salad, tartare sauce

8

### Chicken liver pâté

Caramelised onions, crispy shallots, sourdough

8.5

## Pies & Mains

### Chicken, ham hock & creamed leek pie

Creamy mash, roasted hispi cabbage

20

### Wild mushroom pithivier (V)

Truffle & tarragon sauce

20

### Braised leg shepherd's pie

Raw pea salad, crispy ash gratin top

20

### Fisherman's pie

In a white wine sauce served with a whole langoustine and salmon roe

25

### Aged beef shin & rib pie

Murphy's stout gravy, creamy mash, roasted hispi cabbage

23

### Heritage tomato salad (Vg)

Sugar snap peas, braised butterbeans, seeded cracker, burrata

15

## Desserts

### Cheeseboard

Burts Blue, Shorrocks Lancashire Bomb, Ashlynn, quince membrillo, savory crackers

10

## Sides

### Skinny fries

4.5

### Apple & Berry Crumble

Custard

6

### Tender-stem broccoli, anchovy, herb dressing

5.5

### Maple roasted root vegetables

4.5

### Fresh leaf salad, sherry vinaigrette

4.5

## Digestifs

### Barrel Aged Old Fashioned

Woodford Reserve, maple, orange 12

### The Godfather

Johnnie Walker Red Label & amaretto 10

### Negroni hip flask

JJ Whitley gin, Campari, Antica Formula 13.5

### Sheridan's

8.75

### Vallado LBV port

7

### Royal Tokaji 5 puttonyos (2016)

14

## Pies & Pints

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A discretionary service charge of 12.5% will be added to your bill. Please inform a member of our team if you have any allergies or dietary requirements



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# Drink Menus



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<i>On the taps</i>	<i>Half</i>	<i>Pint</i>
Murphy's Irish Stout	3.5	6.9
Pillars Helles	3.75	7.5
Pillars Original Pale	3.75	7.5
Hawkstone Session Lager	3.75	7.5
Tennent's Lager	3.3	6.6
DEYA 'Steady Rolling Man' Pale Ale	4	7.95
Hawkstone Cider	3.75	7.5

*Ask about our cask ales*

### *By the bottle*

Poretti	5.75
Hawkstone IPA	5.75
Sol	5.75
Lucky Saint Lager 0.5%	5.25
Lucky Saint Hazy IPA 0.5%	5.25
Old Mout Berries & Cherries	7.5
Old Mout Kiwi & Lime	7.5
Old Mout Berries & Cherries 0.5%	6.25

*house double & mixer 10*

*ask us about our spirits*

*Pies & Pints*  
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### COCKTAILS BY BLACK LINES

#### **Passionfruit Martini 12.5**

Vodka / Passionfruit / Pineapple

#### **Espresso Martini 12.5**

Vodka / Espresso Liqueur / Cold Brew

#### **Spicy Tommy's Margarita 10.5**

Agave / Chilli / Lime

### ALDRICH INNS CLASSICS

#### **Hip Flask Negronis 13.5**

Gin / Campari / Sweet Vermouth

\* Refill your hip flask for 9

#### **Barrel-Aged Old Fashioned 12**

Bourbon / Sugar / Bitters

#### **Aperol Spritz 10**

Aperol / Cremant / Soda

#### **Limoncello Spritz 10**

Limoncello / Cremant / Soda

#### **Hugo Spritz 10**

Elderflower / Cremant / Soda

**Black velvet**

Murphy's / Cremant 12

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## NEWMAN ARMS

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### Wines

#### Red

	175 ml	250 ml	bottle
Villa dei Viori primitivo <i>Italy</i>	7	9.75	26
Castillo Clavijo Rioja gran reserva <i>Spain</i>	8.25	11.5	32
Spy Valley 'Satellite' pinot noir <i>New Zealand</i>	8.75	12	34
Zuccardi 'Serie A' malbec <i>Argentina</i>	9.25	13	36
Moulin de la Chapelle St Emillion <i>France</i>			45

#### White

Fantinel pinot grigio <i>Italy</i>	7	9.75	26
Tuffolo gavi <i>Italy</i>	8.25	11.5	32
Yealands sauvignon blanc <i>New Zealand</i>	8.75	12	34
Bodegas Castro Martin 'A20' albarino <i>Spain</i>	9.25	13	36
Chablisienne Le Finage Chablis <i>France</i>			45

#### Rosé

Le Beau Sud rosé <i>France</i>	7	9.75	26
Minuty Prestige rosé <i>France</i>			45

#### Sparkling

	125 ml	
Bailly Lapierre cremant <i>France</i>	8	40
Coates & Seely brut reserve <i>England</i>	12	60
Pol Roger NV Champagne <i>France</i>	15	75

125 ml wine measures are available upon request

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