



For the table

Gordal olives	4	Sourdough toast rack	4
Barrel cured anchovy fillets	8	Estate dairy cultured butter	
<i>Arbequina oil, sourdough</i>			

Starters

Chestnut mushroom paté (V)	7.5	Duck & orange paté	9
<i>Pickled shallots, sourdough</i>		<i>Duck pate with toasted brioche, winter mixed leaves, honey mustard dressing</i>	
Turkey & chestnut Scotch egg	8		
<i>Braised turkey & roasted chestnut, premium free-range egg, mushroom ketchup, lambs leaf salad</i>			
Game terrine	9		
<i>Venison, pheasant, pidgeon & duck cooked with sausage meat & spices wrapped in streaky bacon</i>			

Salad

Warm winter salad (Vg)	9/14
<i>Cumin roasted carrots and parsnips, crispy kale, seed praline, fresh cranberries, cranberry emulsion</i>	

Pies & Christmas Dinners

Turkey & trimmings pie	20	Aged beef shin & rib pie	23
<i>Newman Christmas pie with turkey, sausage, bacon, carrots, parsnips, served in a puff pastry shell. Beef fat roasted potatoes, crispy sprouts with pancetta or chestnut</i>		<i>Murphy's stout gravy, creamy mash, roasted hispi cabbage</i>	
Game pie	22/44	Wild mushroom pithivier (V)	20
<i>Individual or for two to share: Venison, pheasant, pigeon & duck in a rich red wine gravy, topped with a buttery puff pastry case</i>		<i>Truffle & tarragon sauce</i>	
Fisherman's pie	25	Traditional Christmas dinner with trimmings (V)	20
<i>In a white wine sauce served with a whole langoustine & salmon roe</i>		<i>Turkey paupiette with pork & sage stuffing, wrapped in streaky bacon, beef fat roasted potatoes, honey roasted parsnips, thyme & rosemary carrots, sprouts with pancetta/chestnuts, pigs in blankets, red wine gravy</i>	

Sides

Roast potatoes	4.5
Pigs In blankets	5.5
Yorkshire puddings	4.5
Sprouts with pancetta or chestnuts	4.5
Maple roasted root vegetables	4.5

Desserts

Cheeseboard	10
<i>Isle of Wight Blue, Shorrocks Lancashire Bomb, Ashlynn, quince membrillo</i>	
Christmas pudding	6
<i>served with brandy sauce</i>	
Sticky toffee pudding	6
<i>with vanilla sauce</i>	





NEWMAN ARMS

est. 1730

Lunch menu

Pie & a pint* 20

2 courses & a pint* 24

3 courses & a pint* 28

(*Murphys or Pillars Helles
or swap your pint for 175ml house wine)

Starters

Duck & orange paté

*Duck pate with toasted brioche, winter mixed
leaves, honey mustard dressing*

Chestnut mushroom paté (V)

Pickled shallots, sourdough

Turkey & chestnut Scotch egg

*Braised turkey & roasted chestnut, premium
free-range egg, mushroom ketchup,
lambs leaf salad*

Mains

Turkey & trimmings pie

*Turkey, sausage, bacon, carrots, parsnips,
served in a puff pastry shell. Beef fat roasted potatoes,
crispy sprouts with pancetta or chestnut*

Braised leg shepherd's pie

Raw pea salad, crispy ash gratin top

Wild mushroom pithivier (V)

Truffle & tarragon sauce

Dessert

Christmas pudding

served with brandy sauce

Sides

Add for 4

Root veg, creamy mash, sprouts with pancetta or chestnuts

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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COCKTAILS BY BLACK LINES

Passionfruit Martini 12.5

Vodka | Passionfruit | Pineapple

Espresso Martini 12.5

Vodka | Espresso Liqueur | Cold Brew

ALDRICH INNS CLASSICS

Hip Flask Negronis 13.5

Gin | Campari | Sweet Vermouth

*Refill your hipflask 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 12

Murphys Stout | Cremant



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On the taps

	half pint	pint
Murphys Irish stout	3.5	6.9
Tennent's lager	3.3	6.6
Hawkstone Session lager	3.5	7
Brixton Atlantic APA	4	7.95
Pillars Original Pale	3.8	7.5
Pillars Helles	3.8	7.5
Menabrea Blonde	3.8	7.6
Hawkstone cider	3.8	7.5

Ask our team about our cask beers

By the bottle

Toast Grassroots pale ale	6.5
Poretti	5.75
Sol	5.75
Pillars porter	6.5
Pillars gluten free pilsner	6.5
Lucky Saint lager 0.5%	5.25
Lucky Saint hazy IPA 0.5%	5.25
Rekorderlig strawberry & lime	7.5
Rekorderlig mixed berries	7.5

house double & mixer 10

ask us about our spirits

pies & pints
@newmanarms



NEWMAN ARMS

est. 1730

On the taps

Murphys Irish Stout	6.9
Pillars Helles	7.5

By the bottle or can

Poretti	5.75	Rekorderlig (can)	5.5
Toast Grassroots pale ale	5.5	Lucky Saint Lager 0.5%	5.25
Jakes cider (can)	5.5	Lucky Saint Hazy IPA 0.5%	5.25

Wines

	175ml	250ml	bottle
Villa dei Viori primitivo	6.5	9	24
Spy Valley 'Satellite' pinot noir	8.2	11	30
Zuccardi 'Serie A' malbec	9	12.5	34
Moulin de la Chapelle St Emillion			40
Tuffolo gavi	8.2	11.5	30
Le Beau Sud rosé	6.5	9	34
Minuty Prestige rosé			40
Fantinel pinot grigio	6.5	9	24
Yealands sauvignon blanc	9.	12.5	34
Chablisienne Le Finage Chablis			40
	125ml		
Bailly Lapierre cremant	8		40
Coates & Seely brut reserve	12		60
Pol Roger NV Champagne	15		70

Spirits

	sgl/dbl
JJ Whitley vodka	5.5 / 8.75
JJ Whitley gin	5.5 / 8.75
Bacardi carta blanca rum	5.5 / 8.75
Appleton Estate Signature rum	6 / 11
Balvenie 14YO caribbean cask whisky	7 / 13
Yamazaki 12YO	13.5 / 25
Bowmore 18YO	14 / 27.5
Remy Martin VSOP cognac	7 / 13
Remy Martin XO cognac	14.5 / 27
Don Julio añejo tequila	7.5 / 13

Liqueurs

	50ml
Sheridan's chocolate & vanilla	8.75
Baileys Irish cream	8.75
Luxardo limoncello	8.75
Disaronno amaretto	8.75

Dessert wines

	75ml
Vallado LBV port	7
Royal Tokaji 5 puttonyos (2016)	14

Ask our team for our selection
of soft drinks

125ml wine measures are available upon request