



NEWMAN ARMS

est. 1730

Aperitifs & Digestifs

- Aperol Spritz - Aperol, cremant & soda 10
Black Velvet - Crémant & Murphy's stout 12
Limoncello Spritz - Limoncello, crémant & soda 10
Barrel Aged Maple Old Fashioned - Woodford Reserve, maple, orange 12
Negroni hip flask - JJ Whitley gin, Campari, Antica Formula 13.5
The Godfather - Johnny Walker Red Label & amaretto 10

For the table

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

Starters

- Chestnut mushroom paté (V) 7.5
Pickled shallots, sourdough
- Crispy lamb belly scrumpets 8
Fresh pea salad, tartare sauce

- Chicken liver paté 8.5
caramelised onions, crispy shallots, sourdough

Salads

- Heritage tomato salad (Vg) 9/14
Sugar snap peas, braised butterbeans, seeded cracker. Add a burrata for 5

Pies

Chicken, ham hock & creamed leek pie 20 <i>Creamy mash, roasted hispi cabbage</i>	Aged beef shin & rib pie 23 <i>Murphy's stout gravy, creamy mash, roasted hispi cabbage</i>
Braised leg shepherd's pie 20 <i>Raw pea salad, crispy ash gratin top</i>	Fisherman's pie 25 <i>In a white wine sauce served with a whole langoustine and salmon roe</i>
Wild mushroom pithivier (V) 20 <i>Truffle & tarragon sauce</i>	

Desserts

- Cheeseboard 10
Burts Blue, Shorrocks Lancashire Bomb, Ashlynn, quince membrillo
- Newman Arms chocolate mousse 6

Sides

- Creamy mash 4.5
Tenderstem broccoli, anchovy, herb dressing 5.5
Maple roasted root vegetables 4.5
Fresh leaf salad, sherry vinaigrette 4.5

pies & pints
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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)

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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On the taps

	<i>Half</i>	<i>Pint</i>
Murphys Irish Stout	3.5	6.9
Tennent's Lager	3.3	6.6
Hawkstone Session Lager	3.75	7.5
L&G 'Wanna Go To The Sun' pale ale	3.5	6.9
Pillars Original Pale	3.75	7.5
Pillars Helles	3.75	7.5
Hawkstone Cider	3.75	7.5

Ask about our cask ales

By the bottle

Porette	5.75
Hawkstone IPA	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
Old Mout Berries & Cherries	7.5
Old Mout Kiwi & Lime	7.5
Old Mout Berries & Cherries 0.5%	6.5

house double & mixer 10

ask us about our spirits

Pies & Pints
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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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**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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