

THE NEWMAN ARMS

TRUMAN'S TAP W1

The Truman's revival, which started in 2010, sees one of the greatest names in British brewing history and London's most exciting independent craft brewers opening its first Tap House in the city. The brewery has taken London treasure, The Newman Arms in Fitzrovia – a favoured haunt of Dylan Thomas and George Orwell – and officially opens its doors on May 16th, 2018. As well as its reputation for a multi award winning range of craft beers, Truman's is reviving The Newman Arms' famed pie status for a smash hit combination.

SEASONAL SNACKS

Hummus with whole meal pitta bread **4.50**

Stuffed piquillo peppers **6.00**

Sticky Hot wings **6.50**

Pint of prawns with garlic mayonnaise **7.50**
add $\frac{1}{2}$ pint Bow Bells **10.50**

BOARDS

Sliced salt beef on board **9.50**

Baked camembert board **9.50**
(with rustic bread and le chutney)

Charcuterie board **12.00**

Ploughman's board **13.00**
(pork pie, scotch egg, blue stilton, red Leicester, piccalilli and rustic bread)

Deluxe seafood board **15.00**
(king prawns, smoked salmon poke, spiced smoked kipper)

SANDWICHES

100 gr/ 200gr Salt beef bagel
5.00 / 7.50

BLT ciabatta **7.00**

Smoked salmon bagel **7.50**

Add chunky chips 4.00

MAIN COURSE

Our pies are served with mash potatoes, season vegetables & gravy

Venison & wild mushrooms pie **17.00**
pair well with our Runner ale with a pale, chocolate, crystal rye and wheat notes with a dark copper colour

Steak & Truman's Runner Ale Pie **14.00**
pair well with our Runner ale with a pale, chocolate, crystal rye and wheat notes with a dark copper colour

Chicken & Mushroom Pie **13.00**
pair well with our Bow Bells pale ale with orange and lemon infuse notes with a Golding colour

12oz Beef burger served with chunky chips **13.00**

Cod fillet in Guinness butter served with chips, spiced mash peas and tartare sauce **13.00**

Mediterranean style couscous salad **11.00**
(couscous, lettuce, kidney beans, cucumber, cappers, peppers, tomato and spiced olives)

Sausages & mash with red wine onion gravy **10.00**

SIDES

Rocket salad and parmesan salad **3.50**

Mixed salad **3.50**

Trio of bread with olive oil and balsamic vinegar **3.50**

Chunky chips **4.00**

Seasonal vegetables **4.00**

PUDDINGS & BOARDS

Spiced apple crumble **5.50**

Chocolate brownie served with vanilla cream **5.50**

Cheese board **9.50**

(blue stilton, cornish yarg, brie)

We recommend with Vieira d Sousa white port or red port

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

All our tables are subject to a discretionary service charge of 12.5%

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