

THE NEW INN HOTEL

PILGRIMS RESTAURANT

The year is 1327. Edward II has died and been buried in St Peter's Abbey (now Gloucester Cathedral). Pilgrims come to worship at the holy place and need somewhere to stay so the Abbey has four Great Inns built to house the weary travellers who keep coming on pilgrimage.

The year is 1450 and the New Inn is born on the site of an older dilapidated inn (hence the now ironic name) and is reputed to be the largest inn in Europe. Wealthy pilgrims bring their own food, especially hams and cheeses, which are hung on hooks - still to be seen in the gallery.

The inn's kitchens have prepared meals for hundreds of pilgrims who slept in shared dormitories. There was much entertainment in the bar and courtyard. Shakespeare was said to have played here and Dickens has read here.

It is now the finest surviving example of a mediaeval galleried inn.

The year is 2015 and we are pleased to continue that tradition and provide fine food, drink, accommodation and entertainment for today's guests. Welcome.

TO START

~Olives marinated in garlic and chilli, artisan bread with olive oil & balsamic vinegar dips V	3.95
~Soup of the day V	4.50
~Seafood cocktail, salad garnish with Marie Rose and Mayo dips	5.50
~King prawns in a thick spicy sauce, served with toast	5.95
~Whiting, spring onion & mustard fishcake on a bed of samphire with Dijon mustard dip	6.95
~A toasted English muffin, topped with black pudding and prosciutto-wrapped prunes	6.50
~Deep fried Brie with cranberry sauce V	5.95
~Bishop's salad – warm prosciutto & melting Stinking Bishop cheese on a bed of mixed salad leaves	6.95

LUNCHTIME CARVERY – Mon-Sat 12-3pm Sunday 12-6pm

Chef will carve your choice of freshly roasted meat then help yourself to our selection of fresh seasonal vegetables, potatoes, Yorkshire pudding and gravy.

Monday to Saturday only £5.95

Sunday £7.95

*Weights quoted are approximate before cooking. ALLERGENS – if you have any concerns regarding allergens please ask to speak to the chef or duty manager who will have a complete list of allergens for each menu item. *weights quoted are approximate and before cooking. No service charge is included – please feel free to give gratuities direct to your server.*

FROM OUR GRILL *All our steaks are sourced locally from a traditional butcher. They are marinated in chimichurri then grilled to your liking and served with a field mushroom, tomato, peas and a choice of chips, mash, hash browns or jacket potato.*

~Prime ribeye steak, 10oz	16.50
~Sirloin steak 8oz	15.95
~Rump steak 16oz	19.95
~Tender fillet steak 8oz	19.95
~ PILGRIMS FEAST (sirloin steak 4oz, gammon steak 5oz, chicken breast, Gloucester Old Spot sausage, lamb chop and black pudding)	19.95
<i>Add a sauce – Stilton, peppercorn or mushroom, or garlic butter</i>	1.95
~Gammon steak 10oz with two fried eggs or pineapple	12.50
~Pork loin & black pudding stack with apple and cider	11.95

CLASSIC CHOICES

Served on a bed of mashed potato, or with chips or jacket potato and with a selection of seasonal vegetables

~Three rosemary & garlic lamb chops <i>—we serve lamb pink so please ask if you want well done</i>	10.95
~Tarragon chicken – a tender chicken breast, grilled and served in a creamy tarragon sauce	9.95
~Roast chicken breast in Provençal sauce	9.95
~Pan seared duck breast in red wine gravy - <i>duck is cooked pink - please ask if you want well done</i>	13.95
~Mushroom, rocket & Champagne risotto with salad and artisan bread V	10.95
~Chef's own sweet potato & veg curry each served with rice, mango chutney and a mini naan V	10.95

FROM THE SEA...

~King prawns in a rich spicy sauce with rice and garlic bread	11.95
~Cod loin wrapped in prosciutto, baked in a creamy white wine sauce with prawns, on a bed of mash	12.95
~Fillet of salmon lightly cooked in lemon & dill sauce served with sauté potatoes and a selection of vegetables	10.95
~Monkfish tails in green Thai curry sauce, with mash or rice	11.95
~Pan fried sea bass fillet on a bed of samphire with a selection of vegetables and mash or chips	12.95
~Fresh cod in our own beer batter, with chips, peas and tartare sauce	10.95
~Whole tail scampi with chips, peas and tartare sauce	10.95