

# MAIN • MENU •

Served Tues - Sat, 12pm - 8.30pm. Best to book to avoid disappointment

Our Seasonal Menu Uses Fresh Produce. We Love Artisan Local Bread from Le Petit Croissant Bakery in Lower Clopton, Fresh Vegetables, Great British Seafood & Highams Family Butcher's in Whitnash Responsibly Sourced Quality Meat.

## NEWBOLD MORNINGS

Served 10am Till 11.30am - GF Options Available

Breakfast Baps - Smoked Bacon, Sausage, Free-range Egg,  
Vegan Sausage from 5.50  
Porridge, Apple & Blackberry Compote, Honey drizzle (V) 5.50  
Toasted Sourdough, Smashed Avo & Poached Free-range Egg (V) 7.00  
Add Smoked Bacon or Smoked Salmon 3.00  
The Full Monty - Cumberland Sausage, Smoked Bacon, Free-range Eggs, Black  
Pudding, Roast Mushroom & Tomato, Beans & Toasted Sourdough 13.75  
The Full Vegan - Moving Mountain Sausage, Fried New Potatoes, Roast Mushroom &  
Tomato, Beans & Toasted Sourdough (VG) 12.75

## SHARERS

FAVOURITES - Chicken Strips, Crispy Whitebait, Roasted Ham  
Hock Terrine, Zhoug Dip, Piccalilli & Warm Flatbread 17.95

ROSEMARY & GARLIC INFUSED CAMEMBERT -  
Artisan Bread & Onion Jam (V) 15.95

WARM ARTISAN BREAD, Roasted Garlic, Olives & Balsamic  
Dipping Oil (VG) 8.00

## STARTERS

Soup of the Day & Chunky Bread (VG) 6.00  
Red Pepper Houmous, Zhoug Dressing & Warm Flatbread (VG) 7.50  
Buffalo Chicken Strips & Warm Blue Cheese Sauce 7.75  
Roasted Ham Hock Terrine, Piccalilli & Sourdough Bread 7.50  
Crispy Whitebait & Tartare 7.50  
Crab & Spring Onion Benedict on Toasted Sourdough & Hollandaise Sauce 8.50

## MAINS

Higham's Beef Burger, Cheddar Cheese Slice, Crispy Bacon & Newbold Burger Sauce  
Hunter's Crispy Chicken Burger, Cheddar Cheese Slice, Crispy Bacon & Sticky BBQ Sauce  
Moving Mountains Vegan Burger, Vegan Cheese, Roasted Mushroom & Siracha Mayo (VG)  
*All served in a Brioche Bun (except Vegan) with Lettuce, Tomato, & Gherkin with House Seasoned Fries All 15.95*  
Free-range Sausage & Mash, Caramelised Onion Gravy & Beer-battered Onion Rings 14.75  
Ale-battered Fresh Haddock Fillet, Mushy Peas, Chunky Chips & Tartare Sauce 14.25  
Honey-roasted Ham (served cold), Free-range Fried Eggs & Chips 13.50  
Risotto of the Day, topped with Parmesan Shavings 14.00  
Vegan Shepherd's Pie, Seasonal Greens & Gravy (GF) (VG) 15.25  
Fishcake, Wilted Spinach, Hollandaise Sauce & Seasonal Greens 15.50  
Pie of the Day, Seasonal Greens & Mash 16.00  
Higham's 10oz Rump Steak, House Seasoned Chunky Chips, Dressed Salad, Roasted Mushroom & Tomato,  
with Pepper Sauce or Blue Cheese Sauce (GF) 23.00  
Free-range Pork Chop, Black Pudding Mash, Cider Sauce & Roasted Apple 18.00  
Classic Caesar Salad, Croutons, Parmesan, White Anchovies - with Poached Chicken & Bacon OR Halloumi 16.95  
Duck Salad, Hoisin Sauce, Mouli, Spring Onions & Cucumber 15.00

## SIDES

Buttered Cabbage, Leeks & Peas (V) 4.75  
Beer-battered Onion Rings (VG) 4.50 | Creamy Mash (V) 4.75  
Halloumi Fries & Sweet Chilli Dip 6.75 | Newbold Salad 4.50  
Chunky or Skinny Chips, House Seasoning (VG) 4.25

## PUDDINGS

Chocolate & Marshmallow S'mores Cheesecake 8.25  
Lemon Curd Tart & Berry Coulis 7.50  
Crumble of the Day, Jude's Vegan Vanilla Ice Cream (GF) (VG) 7.25  
Sticky Toffee Pudding, Toffee Sauce & Cream (GF) 7.50  
Warm Double Chocolate Brownie & Whipped Cream 7.50  
Selection of Jude's Free-range Ice Cream - Ask your server for choices.  
Three scoops 6.95

## TEA & COFFEE

Cappuccino 3.40 | Flat White 3.40 | Americano 2.75  
Espresso 2.40 | Latte 3.40 | (Add syrup shot 60p)  
Hot Chocolate 3.65 (Add whipped cream & marshmallows 75p)  
Teas - All at 2.40 | Iced Latte 3.40  
Baileys Hot Chocolate 5.60 | Biscoff Hot Chocolate 3.75  
Check out Alice's Homemade Cakes & Bakes @ The Bar

## SANDWICHES

Served until 5pm, All Served with Fries or Salad. GF Options Available

Roast Roll of the Day - Today's Roast Meat Slices & Hot Gravy 9.75  
Higham's Minute Steak & Cheese Ciabatta, Onion Jam 12.00  
Classic Egg & Mayo with Watercress 7.50  
Beer-battered Haddock, Gem Lettuce & Tartare Sauce 9.75  
Cheesy Leeky Rarebit on Sourdough 9.50  
Vegan Crispy Fried Chicken Bun, Lettuce & Tomato, Garlic Aioli 10.50  
Club Sandwich - Chicken, Bacon, Egg Mayo, Lettuce & Tomato 13.00

## CHILDREN'S MENU

(Recommended for children up to 7 years)

8.95 - Includes Apple or Mango Cawston Press Juice  
Higham's Cheese Burger & Fries  
Mini Fish - Fresh Battered Haddock with Fries & Peas  
Mac & Cheese - with Crispy Onions & Bacon Sprinkles  
Sausages (GF) - Mash, Peas & Gravy  
Plant Based Sausage - Mash, Peas & Gravy  
For £1.50 add Brownie Bites



Our kitchen contains allergens. Please inform your order taker of any allergies prior to ordering. We can however never fully guarantee that dishes are totally free from allergens. A 12.5% service is added to parties of eight or more, all tips go to the team



## WINE LIST

WHITE WINE	175ml / 250ml / Bottle
False Bay Chenin Blanc SA	4.60 / 6.60 / 19.50
Wild yeast fermentation is key to this benchmark Chenin Blanc. Great textural complexity with dried herbaceous notes followed by a creamy lemon finish.	
Bella Modella Pinot Grigio ITA	4.70 / 6.90 / 20.50
A beautifully, light, vibrant white to be appreciated for its zesty, citrus and green apple character and refreshing quality.	
L'Ormarine Picpoul de Pinet FRA	5.90 / 8.40 / 25.00
Gently perfumed, ripe melon fruit and fresh citrus on the nose. The palate is ripe but retains excellent freshness, balanced by a touch of white pepper spice that is very typical of its grape variety. Deliciously long, the finish shows bright fruit and a clean, saline/mineral edge.	
Cloud Factory Sauvignon Blanc NZ	6.60 / 9.50 / 28.00
Perfumed with nettle ripe tropical fruits which are also evident on the palate along with limey flavours and a rich minerality - classic Marlborough Sauvignon. The wine is sappy fresh, clean and delicious.	
Chablis Domaine de la Motte FRA	40.00
From a warmer vintage, this has full, ripe fruit yet still retains a proper mineral backbone with added depth from a small (around 10%) addition of oak-aged wine into the blend. Very typical of the Motte style, this gives richness and balance to the wine. A delicious, generous expression of classic chalky Chablis terroir.	
ROSÉ WINE	
Modella Pinot Grigio Blush ITA	4.70 / 6.90 / 20.50
This delicate rosé is fresh and fruity, with light notes of wild flowers and fresh fruit. The palate is fresh, light minerality, balanced and persistent. Good fruity notes with light aromatic finish.	
Hilmar Springs White Zinfandel USA	4.55 / 6.50 / 19.50
Bright salmon pink in colour, this wine has a fresh nose of strawberry and raspberry fruits. On the palate it is juicy and refreshing: a delicious strawberry finish completes this perfect summertime wine.	
RED WINE	
False Bay Syrah SA	4.70 / 6.90 / 20.50
Wild yeast fermentation, low yields and ageing in large French oak foudre are what defines this savoury and appealing Syrah. Full yet elegant with bramble fruits and also some earth and meaty aromas. The palate is structured and well balanced with fine tannins and a refreshing natural acidity.	
Peculiar Mr. Pat Merlot AUS	4.90 / 7.00 / 21.50
This Australian red wine is abundant in freshly picked red fruit with a soft tannic profile and a long, moreish finish.	
Nieto Malbec ARG	6.10 / 8.90 / 26.00
Blackberry plum fruit and sweet spice. The palate is silky and warming with more black fruit and cherries. The wine is vibrant with an alluring blend of fruit along with clove, pepper and cinnamon spice finished off with well-structured integrated tannins.	
Passing Giants Pinot Noir NZ	40.00
There's a lot to enjoy here, from the darkly exotic allspice of the nose to the refreshing plum and milky cherry-chocolate generosity of the palate.	
CHAMPAGNE & FIZZ	20cl Btl / 75cl Btl
Bollicina Prosecco ITA	25.00
Bollicina Prosecco has fine bubbles, with a classic Prosecco aromatic nose. The wine is very soft on the palate, offering refreshing acidity with lots of mouth-filling tropical fruit and citrus flavours.	
Mini Lunetta White Prosecco ITA	9.50
A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits.	
Moet & Chandon Champagne FRA	65.00
Crisp green apple and lemon notes give way to white blossoms and stony minerality. Toasted cashew and brioche aromas add complexity and a vanilla-rich elegance.	

## BOTTLES

Birra Moretti	4.25
Corona Extra	4.25
Nastro Azzuro Peroni	4.25
Nastro Azzuro Peroni GF	4.50
Corona Zero	3.50
Heineken Zero (No Alcohol)	3.25
Purity 0.5% Pale Ale	4.50
Rekorderlig Swedish Cider	5.95
Magners Cider 330ml	5.95

## ON TAP

Half / Pint

Madri	2.75 / 5.50
Staropramen	2.80 / 5.60
Guinness	2.80 / 5.60
Doombar	2.30 / 4.60
Purity Brewery	2.35 / 4.70
Guest Ale	2.35 / 4.70
Aspall	2.70 / 5.40
Longhorn IPA	3.05 / 6.10
Purity Helles	3.00 / 6.00



## GINS

25ml Served with Tonic/Mixer

Bombay Sapphire	7.00
Hendrick's	7.50
Chase Pink Grapefruit	8.75
Boe Passionfruit	8.50
Whitley Neill Blackberry	8.75
Monkey 47	9.75
Seedlip (No Alcohol)	6.50
Shakespeare Elderflower & Quince Gin	8.75
Rugby Gin	8.75
Half Time Orange / Menton Lemon / Rhubarb	
FEVER TREE TONIC LIST	
Indian Tonic, Light Tonic, Ginger Ale, Elderflower, Mediterranean	

## RUM & TEQUILA

Captain Morgans Dark or Spiced	3.60
Dead Mans Finger Pineapple	4.25
Shakespeare Jester Spiced Rum	4.50
Cazcabel Tequila	5.00
Patron Tequila	4.25

## COCKTAILS & QUENCHERS

Pornstar Martini	9.50
Espresso Martini	9.50
Disaronno Sour	9.50
Newbold Bramble	9.50
Aperol Spritz	9.00
Mulled Wine with a Orange slice	175ml 6.50
Nojito (Non Alcoholic)	6.50
Virgin on the Beach (Non Alcoholic)	6.50
Warm Apple Toddy (Non Alcoholic)	6.50

## SOFT DRINKS

Coca Cola / Schweppes Lemonade / Diet Coke	2.50 / 4.00
Cawston Press - Apple, Orange, Cranberry, Pineapple	2.00 / 4.00
Cordial - Schweppes Lime, Blackcurrant, Orange,	0.75 / 1.50
Belvoir Blueberry & Blackberry	
Belvoir Organic	3.50
Ginger Beer, Sparkling Elderflower Presse, Raspberry Lemonade	
J20	2.85
Appletiser	2.85
Belu Water - Still or Sparkling	2.50