



At the New Inn Walton we pride ourselves on being a village pub, and we hope to be a pretty good one. We're passionate about delivering the best experience we can, to the first time visitors, fine diners and to the regulars and locals who call us home. We deliver home cooked, heart warming food from locally sourced produce. From our butchers, Windsors of Barnsley, fish supplier, Grimsby Fish Co. and greengrocer, Keith Mawby of Huddersfield . . . we simply don't cook anything unless we know where it comes from! As a result at peak times there may be a slight wait for food so we can ensure it's just perfect. If it's fast food you want, we're not the place for you . . . so, please enjoy a pint of great local ale, a glass of one of our beautiful wines from around the world or one of our top shelf premium spirits and relax whilst we wait on you.

It's our pleasure to welcome you . . .

SMALL PLATES AND STARTERS

Mixed Olives and Bread (V)	5.75
Served with a warm baguette, olive oil and balsamic dip	
Crispy Chilli Chicken	7.50
Crispy fried chicken strips coated in sweet chilli and sesame seeds and served with spring onion and fresh lime	
Crispy Belly Pork	7.50
Stir fried in a soy and ginger sauce and topped with spring onion, coriander and sesame seeds	
Homemade Roasted Pepper Hummous (V)	7.50
Served with warm pitta bread	
Whipped Goats Cheese Salad (GF) (V)	7.00
Served with a beetroot puree, baked figs, pickled beetroot and mixed leaf salad	
Smoked Haddock and Salmon Fishcakes	7.50
Served with tartare sauce and peashoot salad	
Halloumi Slices (V) (GF)	7.00
Pan fried in sweet chilli sauce served with a fresh watermelon and mint salsa	
Salt, Pepper and Chilli Squid Rings	7.50
Served with salad leaves and garlic aioli	
Beer Mac & Cheese (V)	7.00
Served with crispy onions	
Chicken Tandoori Skewer	7.95
Served with toasted pitta bread, kachumber salad and mint raita	

CHARGRILL

Choose your favourite cut from our fantastic selection of locally sourced produce from our local butchers, we'll then cook it to perfection on our open flame grill

12oz Ribeye Steak	27.95
8oz Fillet Steak	29.95
Served with your choice of hand cut chips, roasted new potatoes or seasoned fries, rocket and balsamic salad, asparagus and confit tomato	
Add a sauce to any steak, choose from peppercorn, blue cheese, garlic mushroom or red wine reduction	2.50

NEW INN CLASSICS

Fish and Chips	
Battered Grimsby haddock fillets served with hand cut chips, homemade tartare sauce and mushy or garden peas	
Large	18.95
Small	13.95
Beef Bolognese Lasagne	15.00
Served with garlic bread slices and seasonal salad garnish	
Whitby Scampi	15.00
Served with hand cut chips and your choice of mushy peas, garden peas or salad served with fresh lemon and homemade tartare sauce	
Chicken Katsu Curry	17.95
Breaded chicken with katsu curry sauce, sticky rice, julienne vegetables, pickled red onion, sesame seeds and tenderstem broccoli	
The New Inn Pie	18.95
Our homemade steak, ale and potato pie encased in shortcrust pastry with creamy mash or hand cut chips, seasonal vegetables and the best rich red wine gravy (please allow 25-30 minutes cooking time)	
Smoked Haddock, Salmon and Spring Onion Fishcakes	15.00
Served with skinny fries, house salad and homemade tartare sauce	
Hand Carved Gammon Slices (GF)	15.00
Served with two fried eggs, hand cut chips, garden peas and pineapple slice	
Sweet Potato, Spinach and Chickpea Curry (V)	15.95
Served with sticky rice, toasted chappatti, kachumber salad and mint raita	

FINE PLATES

Pan Fried Sea Bass (GF)	19.95
Served with tenderstem broccoli, roasted new potatoes, watermelon, mint and feta salsa with balsamic glaze	
Sundried Tomato and Asparagus Risotto (VG)	14.95
With vegan pesto and rocket leaves	
Add a salmon fillet or chicken breast to any risotto	4.50
Chargrilled Pork Loin Steaks (GF)	18.95
Served with baby roasted potatoes, tenderstem broccoli, cherry vine tomatoes and chimichurri	
Chicken Milanese	18.95
Breaded chicken breast with a garlic, lemon, butter sauce, roasted cherry vine tomatoes, parmentier potatoes and rocket and parmesan salad	

BURGERS

The New Inn Burger	16.50
Two 4oz patties topped with melted cheddar, with tomato, gherkin, red onion, baby gem lettuce and our burger sauce served with fries and homemade slaw	
The Peri Peri Chicken Burger	15.95
Peri seasoned chicken breast, with tomato, red onion, perinaise, served with fries and homemade slaw	
Grilled Halloumi and Pineapple Burger	13.95
With chilli jam, red onion, baby gem lettuce served with fries and raw slaw	
Create your perfect burger by adding any of the following toppings - bacon, blue cheese, fried egg, guacamole or mozzarella	1.00
Upgrade to sweet potato fries	2.50

SALADS

Caesar Salad	7.95
With cos lettuce, herb and garlic croutons, Caesar dressing and fresh parmesan	
House Salad (V)	7.95
Mixed salad leaf, red onion, tomato, cucumber and spring onion with our in house salad dressing	
Greek Salad (V)	8.95
With mixed leaf, red onion, feta cheese, diced peppers, house olives, pitta bread, cherry tomatoes and homemade hummous	
Oriental Salad (V)	7.95
With rocket, cherry tomatoes, julienne carrot and cucumber, red onion and a plum and hoisin sauce and chilli flakes	
Add a topping to your Salad	4.50
Chicken breast, salmon, 3 fishcakes, homemade falafels or 6oz rump steak	

SHARERS

Sharer Nachos (GF)	9.75
A pile of tortilla chips topped with melted cheddar, homemade salsa, sour cream, guacamole, spring onions and jalapenos	
Dirty Fries	10.75
With buffalo mayo, cheese sauce, bacon bits, crispy onions and jalapenos	
Chicken Katsu Fries	10.75
With crispy chicken strips, katsu curry sauce, pickled red onions, sesame seeds and julienne vegetables	
Vegan Katsu Fries	8.95
Topped with Katsu sauce, pickled red onion, sesame seeds and julienne vegetables	
Salt, Pepper & Chilli Chips	8.95
Our hand cut chips tossed in Chinese 5 spice, fried onions, peppers and chilli topped with spring onions	

SIDE ORDERS

Hand Cut Chips (V)	4.00
Fries (V)	4.50
Hand Battered Onion Rings (V)	4.50
Mixed Salad Bowl (V)	5.00
Sweet Potato Fries (V)	6.00

Dogs are welcome in the Tap Room and our extensive outside areas.

SANDWICHES

All sandwiches are served with hand cut chips, salad garnish and homemade coleslaw.

Or upgrade to fries for only	1.50
Or upgrade to sweet potato fries for only	2.50

We have gluten free bread available on request.

Homemade Fish Finger Sandwich	11.00
Served on a toasted bun with iceberg lettuce and homemade tartare sauce	
Southern Fried Chicken Wrap	11.00
Southern fried chicken fillets with iceberg lettuce, salsa and sour cream	
Roast of the Day Baguette	11.00
Our roast meat of the day served hot on a crusty baguette with gravy	
Falafel Wrap (V)	10.00
Falafel, beetroot, feta, sriracha dressing and raw slaw	
6oz Rump Steak Sandwich	13.00
Served on toasted ciabatta with red onion chutney, rocket and blue cheese	
Chargrilled Chicken	11.00
On a toasted ciabatta with pesto mayo, sundried tomato and rocket leaves	
Welsh Rarebit Ciabatta (V)	11.00
Served as a toasted open sandwich	

DESSERTS

Home Baked Chocolate Fudge Brownie	7.00
Served with vanilla ice cream and chocolate sauce	
Home Baked Cookies	7.00
Served with ice cream	
Cheesecake of the Day	7.00
Served with cream or ice cream	
Key Lime Pie	7.00
Served with cream or ice cream	
Caramel Apple Pie	7.00
Served with custard, cream or ice cream	

COFFEE SELECTION

Americano	3.45
Cappuccino	3.75
Macchiato	3.45
Espresso	2.95
Latte	3.75
Mocha	3.75
Hot Chocolate	3.75
Liqueur Coffee - Choose from Baileys, Jamesons, Cointreau or Courvoisier	5.45
TEA - we have a selection of traditional and fruit teas	2.95

Gluten Free Policy

Some of our food items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here.

We cannot guarantee that your order is 100% free from any allergenic ingredient.

Gluten free dishes (where indicated) are dependent on the type of side dishes chosen and accompaniments. We cannot confirm that anything cooked in the fryer will be 100% gluten free, as wheat products are also cooked in there.

Always inform a member of staff of any allergy prior to ordering.

Please ask a member of staff for extensive allergen information.