

*Newton House Hotel  
Ashbourne*

*A la Carte Menu May 2019*

**To Commence**

<i>Homemade Soup of the Day, Fresh Crusty Bread ( V, GFA)</i>	<i>5.50</i>
<i>Crisp Duck Egg, Watercress Puree, Garden Salad, Black Olive Soil (V)</i>	<i>5.50</i>
<i>Carpaccio of Local Beef Fillet, Pickled Spring Vegetables, Horseradish Cream</i>	<i>6.25</i>
<i>Pimms Cured Salmon Gravavlax, Cumber, Strawberry, Dill (GF)</i>	<i>5.95</i>
<i>Goat's Cheese Mousse, Textures of Beetroot ( V, GF)</i>	<i>5.75</i>

**To Continue**

<i>Homemade 100% Beef Burger, with Bacon &amp; Cheese, Loaded Bun, Fries Onion Rings, Baby Leaf Salad (GFA)</i>	<i>12.50</i>
<i>Warm Scotch Egg, Piccalilli Potato Salad, Garden Leaves (V, GF, Vegan)</i>	<i>11.50</i>
<i>Homemade Chicken, Bacon, Leek Pot Pie, Mashed Potato, Seasonal Vegetables, Gravy</i>	<i>11.50</i>
<i>Beer Battered Fish, Hand Cut Fat Chips, Peas, Tartar Sauce</i>	<i>12.50</i>
<i>6oz Local Minute Steak, Fries, Tomato, Mushroom, Onion Rings, Baby Leaf Salad, Peppercorn Sauce</i>	<i>13.50</i>
<i>Assiette of Pork, Belly. Loin, Hock, Fondant Potato, Seasonal Vegetables, Apple Cider Jus (GF)</i>	<i>14.50</i>
<i>Smoked Salmon &amp; Crayfish Tagliatelle, Rocket Oil, Parmesan Crisp</i>	<i>12.50</i>
<i>Pan Roasted Supreme of Chicken, Mashed Potato, Spinach, Mixed Pepper Dressing</i>	<i>13.00</i>

**To Conclude**

<i>Homemade Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Bean Ice Cream</i>	<i>5.50</i>
<i>Raspberry Ripple Cheesecake, Raspberry Sorbet</i>	<i>5.50</i>
<i>Chocolate Mousse, Espresso Cream, Chocolate Crisp</i>	<i>5.50</i>
<i>Trio of English Cheese, Biscuits, Homemade Red Onion Marmalade</i>	<i>7.50</i>
<i>Selection of Daltons Ice Cream &amp; Sorbets - 3 Scoops</i>	<i>3.50</i>

*Please note, that all food is cooked fresh to order and delays maybe expected at busy periods. Also, please be advised that NUT, WHEAT, FISH TRACES are PRESET in our kitchen. PLEASE advice our staff if you are LIFE THREATENINGLY ALLERGIC TO ANY FOOD ITEM.*

*Thank you, and enjoy your stay with us.*