



STARTERS

Crispy panko coated belly pork,
apple puree & dressed salad leaves
£6.00

Homemade chicken liver and brandy paté,
caramelised red onions and toasted ciapanini
£6.00

Tandoori chicken, spiced onions,
chapati and mint yoghurt
£6.50

Homemade tomato and basil soup,
crème fraiche and crusty bread (V)
£4.75

Yorkshire pudding with onion gravy (V)
£4.50

Traditional prawn cocktail, iceberg lettuce,
Marie rose sauce & brown bread
£7.00

Breaded brie wedge, cranberry and orange jam
& dressed salad leaves (V)
£6.35

Creamy garlic button mushrooms
served with crusty bread (V)
£6.25

DEEP BOWL SALADS & SANDWICHES

Available as a dressed deep bowl salad with crusty bread
£11

or on a white or brown ciapanini bread, coleslaw
& skin on fries
£8.50

Tandoori chicken
and spiced fried onions
& mint yoghurt dip

Beer battered haddock
goujons

Chargrilled cajun chicken,
bacon and mozzarella

Prawn marie rose

Breaded brie wedge (V)
only available as a deep bowl salad.

KIDS MENU

£5.50 Including a fruit shoot drink

Homemade battered chicken
nuggets, fries & beans

Sausages, mash, garden
peas & gravy

Cheese and tomato pizza
and fries

Turkey dinner

Fried egg, fries & beans (V)

Kids Desserts £3

Chocolate fudge cake

Homemade battered
haddock, fries & garden peas

Dairy ice cream

*For allergy advice ask the staff about our ingredients before you order
food and drink*

MAIN COURSES

Chargrilled gammon steak, chips, onion rings,
pineapple and fried egg
Small (5oz) £7.50 Regular £13.50

Beer battered haddock and chips,
with mushy or garden peas
Small £8 Regular £13.50

Homemade meat and potato pie with chips,
extra gravy, mushy or garden peas
Small £7 Regular £12.75

Chargrilled butterfly cajun chicken breast
topped with BBQ sauce and mozzarella, skinny fries,
coleslaw and mixed house salad
Small £7.50 Regular £13.50

Traditional roast turkey, Yorkshire pudding,
chipolata sausages, roast potatoes, vegetables and gravy
Small £7.50 Large £12

Mixed pepper and mushroom pasta, creamy cajun sauce,
garlic bread (V)
Small £7.50 Large £12.00

8oz rump steak, chips, tomato, field mushroom,
onion rings & pepper sauce or stilton sauce
£14.50

8oz fillet steak, chips, tomato, field mushroom,
onion rings & pepper sauce or stilton sauce
£25.00

The Simple One – 6oz beef burger topped
with bacon, mozzarella & skin on fries
£9.00

The Veggie One – Grilled field mushrooms,
topped with caramelised onion, brie & skin on fries (V)
£9.00

The X-mas One – 6oz beef burger topped
with fried onions, chipolatas, cranberry sauce,
brie & skin on fries
£13.00

Seabass fillet, creamed leeks, smoked pancetta,
garden peas, new potatoes & vegetables
£12.00

DESSERTS

£5.00

Homemade sticky toffee pudding,
vanilla ice cream, toffee sauce

Traditional Christmas pudding with brandy sauce

Four layered chocolate fudge cake with vanilla ice cream

Lemon tart with winter berry cream

Sweet Belgian waffle, chocolate chip ice cream,
mixed berries & toffee sauce

Jam Roly Poly with vanilla custard

Trio of dairy ice creams £3.75
(Please ask for today's flavours)

Trio of cheese and biscuits with chutney £7.00



CHRISTMAS FAYRE

1 COURSE £12 2 COURSE £16 3 COURSE £20

Supplements may apply

Pre-orders required for tables of 12 or more

Available 7th - 24th December 2018

STARTERS

Breaded brie wedge, cranberry and orange sauce & dressed salad leaves (V)

Crispy panko coated belly pork, apple puree & dressed salad leaves

Homemade chicken liver and brandy paté, caramelised red onions & toasted ciapanini

Traditional prawn cocktail, iceberg lettuce, Marie rose sauce & brown bread

Homemade tomato and basil soup, crème fraiche & crusty bread (V)

Yorkshire pudding with onion gravy (V)

MAINS

Traditional roast turkey or vegetarian nut roast (V), yorkshire pudding, roasties & gravy

Braised beef brisket, bourguignon sauce, creamy mash & yorkshire pudding

Pan fried Seabass fillet, creamed leeks, smoked pancetta & garden peas

8oz rump steak, creamy pepper sauce & homemade chips

Mixed pepper and mushroom penne pasta, creamy cajun sauce & garlic bread (V)

Chicken breast wrapped in bacon with creamy stilton sauce

All mains served with a selection of vegetables and new potaoes

DESSERTS

Homemade sticky toffee pudding, vanilla ice-cream and toffee sauce

Four layered chocolate fudge cake with vanilla ice-cream

Duo of cheese (brie and stilton) and biscuits with winter chutney

Vanilla cheesecake, baileys cream & fruit coulis

Traditional Christmas pudding with brandy sauce

Lemon tart with winter berry cream

The New Inn, Forest Hill Road, Sowood, Halifax HX4 9LB Tel : 01422 310937 www.thenewinnsowood.co.uk

Food Served

Monday to Thursday
12pm - 2.00pm and 5.00pm - 9.00pm

Friday
12pm - 9.00pm

Saturday
12pm - 9.00pm

Sunday
12pm - 8.00pm

Bank Holidays
12pm - 8.00pm

