

Sample Menu

THE
NEW INN

ST. OWENS CROSS

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Sunday Lunch

2 courses - £27.95 3 courses - £32.25

Starters

Chicken Liver Parfait

Pickled cherries, toasted sourdough, quince, walnut

Twice Baked Cheese Soufflé

Beetroot ketchup, hollandaise sauce

Moules

Mussels in a cream and cider sauce, toast

Dill Cured Salmon Gravavlax

Citrus, horseradish cream, pickled radish

Wild Scottish Pigeon Breast

Laphroaig, pearl barley & black pudding, hazelnut

Mains

Roast Sirloin of Wye Valley Beef with Yorkshire pudding

Slow Roast Belly of Orchard Pork, Apple Sauce

Butternut Squash, Sage & Walnut Roast with Carrot Velouté (v)

Whole Plaice

Risotto, fish velouté

Our roasts are served with

Roast potatoes, cauliflower cheese,

Seasonal vegetables

Please ask a member of staff for the allergen information

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Desserts

Chocolate Orange Cremeux

Curds, aero, vanilla ice cream

Cherry Berry Sundae

Stewed blackberry, white chocolate fudge, cherry ice cream

Crab Apple Tart

Harry Baker & Gorgeous apples, gooseberry ice cream

Homemade Ice Cream

(selection of 3)

Violet macaroon, quince ice cream, gooseberry ice cream, wild mint ice cream, coconut sorbet, vanilla

Cheeseboard

Selection of 2 cheeses, homemade oat biscuits, chutney, grapes, celery

Cotswold Blue-veined Brie – soft, creamy, Roquefort veins, Yorkshire blue – mild, creamy,

Oxford Isis - sticky, strong, honey mead washed rind,

Wookey Hole – cave aged cheddar, Wigmore - soft ewe's milk cheese,

Cerney Ash – goat's cheese, Baron Bigod - Brie-de-Meaux style, farmhouse Brie,

Croxtton Manor - Brie, mild, creamy, Barkham blue - creamy

5 cheeses - £13.50, 7 cheeses - £17.50

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