

THE
NEW INN

ST. OWENS CROSS

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Sample Menu

Sunday Lunch

2 courses £27.95 3 courses £32.25

Starters

Orkney Diver Scallop

XO sauce (hot & spicy),
sea beet

Watercress Velouté

Smoked trout, pickled apple

Brillat-Savarin Soufflé

Catalonian winter truffle

Mussels

Chilli, ginger & coriander

Mains

Roast Sirloin of Aged Beef

Yorkshire pudding, red wine
gravy

Roast Chicken

Yorkshire pudding, mushroom
stuffing, red wine gravy

Pomme Anna Terrine

Wye Valley asparagus,
goat's curd, beetroot velouté

Bass

Jersey Royals,
cockle & shrimp beurre blanc

All our roasts are served with roast potatoes, cauliflower cheese & seasonal vegetables

Desserts

Banoffee Tart

Banana ice cream, chantilly

Peanut Cremeux

Frangelico ice cream

Homemade Ice Cream

(Selection of 3)

Ice Cream- Strawberry, mint, chocolate,
vanilla

Sorbet- Coconut, chocolate, blood orange

Cheese Board

Two Cheeses, homemade oat biscuits, chutney, grapes, celery

Wigmore - semi soft ewe's milk cheese (v, up), Cotswold Blue-veined Brie – soft, creamy, Roquefort veins (v), Wookey Hole – cave aged cheddar, Martell's Double Gloucester - cheddar, Oakwood Smoked Cheddar – hard cow's cheddar (v), Baron Bigod - Brie-de-Meaux style, farmhouse Brie (up), Oxford blue – mild, creamy (v)
(v – vegetarian, up – unpasteurised)