

Sample menu served in the Restaurant

THE  
NEW INN

ST. OWENS CROSS

**Set Menu 1**

**£77.50**

*(Only available to whole tables,  
Please allow 2.5-3hrs)  
With wine £108.00*

**Homemade Focaccia Bread**

Whipped yeast butter

**Snacks**

Tuna Tartare, smoked paprika croustade

Mushroom tart

Chicken liver parfait mousse, bacon jam

*Chapel Down Classic Brut N.V. Sparkling Wine 75ml*

**Crab Crumpet**

Carrot remoulade, dill, mango

*Louis Latour, Chardonnay, Grand Ardèche 75ml*

**Diver Scallop**

Satay, dashi sauce, peanuts, scallop roe cracker

*Tempus Two, Chardonnay, Australia 75ml*

**Wagyu cross Angus Sirloin**

Ox cheek raviolo, chard, butternut squash fondant,  
truffle, girolles, lardons, mushroom ketchup

*Jade Dove, Cabernet Sauvignon, Ningxia, China, 125ml*

**Treacle tart**

Candied pecans, Barkham blue ice cream

*Graham's, white Port 25ml*

**Blackberry Soufflé**

Spiced blackberry syrup, blackberry sorbet

*Chateau Les Mingets, Sauternes, Bordeaux 50ml*

**Set Menu 2**

**£97.50**

*(Only available to whole tables,  
Please allow 3-3.5hrs)  
(Only available until 8pm)  
With wine £142.50*

**Homemade Focaccia Bread**

Whipped yeast butter

**Snacks**

Tuna Tartare, smoked paprika croustade

Mushroom tart

Chicken liver parfait mousse, bacon jam

*Chapel Down Classic Brut N.V. Sparkling Wine 75ml*

**Aged Beef Tartare**

Worcestershire sauce shallot rings, oyster mayonnaise

*Louis Latour, Pinot Noir, Burgundy, France 75ml*

**Grouse**

Beef fat brioche, mead mulled beetroot, pickled  
blackberries

*Excellentia Valpolicella Ripasso, Verona, Italy, 75ml*

**Hot Smoked Salmon**

Lemon verbena jelly, cured organic salmon

*Faustino Rivero Ulecia, Albariño, Rías Baixas 75ml*

**Diver Scallop**

Satay, dashi sauce, peanuts, scallop roe cracker

*Tempus Two, Chardonnay, Australia 75ml*

**Agnolotti**

Goat's curd, girolle mushroom, truffle, carrot velouté

*Arthur Metz, Gewürztraminer, Vin d'Alsace 75ml*

**Wagyu cross Angus Sirloin**

Ox cheek tortellini, butternut squash fondant, truffle,  
girolles, lardons, mushroom ketchup

*Jade Dove, Cabernet Sauvignon, Ningxia, China, 125ml*

**Treacle tart**

Candied pecans, Barkham blue ice cream

*Graham's, white Port 25ml*

**Blackberry Soufflé**

Spiced blackberry syrup, blackberry sorbet

*Chateau Les Mingets, Sauternes, Bordeaux 50ml*

**Please ask a member of staff for the allergen information**

*All parties of 6 or more incur a 12.5% service charge*