

THE
NEW INN
ST. OWENS CROSS
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Lunch Menu

Three courses - £29.50

Homemade Bread & Butter

Treacle sourdough, soda bread, focaccia with tapenade,
homemade butter, crème fraîche, tomato & chilli jam

Starters

Chicken Liver Parfait

Pickled cherries, soda bread toast, Wye Valley leaves

Hereford Hop Soufflé

Red pepper jam

Hot Smoked Salmon & Uig Lodge Smoked Salmon

Compressed watermelon, citrus fruit

Mains

Roast Lamb rump

Kofta potato, artichoke, peas, broad bean

Burrata & Tomato Tart

Courgette flower, monk's beard, tomato & butter sauce

Black Bream Fillet

Samphire, Jersey Royals, lemon beurre blanc

Please ask a member of staff for the allergen information

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Dessert

Raspberry Soufflé

Raspberry sorbet, spiced raspberry

Cherry Bakewell

Cherry Sorbet

Homemade Ice cream with Chocolate Macaroon

Quince ice cream, blackberry ice cream, rhubarb ripple ice cream

Cheese board

Two 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, Rosary Ash - soft goat's cheese,

Wookey Hole – cave aged cheddar, Wigmore - semi soft ewe's milk cheese, Cerney Ash – goat's cheese

Baron Bigod - Brie-de-Meaux style, farmhouse Brie, Martell's Double Gloucester - cheddar,

Trevarrian - organic Cornish Brie, mild, creamy

3 cheeses (+£2.00) 5 cheeses (+£7.00) 7 cheeses (+£11.00)

Please ask a member of staff for the allergen information