

THE
NEW INN
ST. OWENS CROSS

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Sample

Sunday Lunch

1 course- 27.5

2 course- 34.5

3 course- 40.

Starters

Smoked Salmon crème fraiche, oranges

Celeriac Soup tunworth cheese

Chicken Liver Parfait local quince

Black Bomber Cheese Souffle red onion jam, onion ash

Mains

Roast Sirloin of Aged Beef yorkshire pudding, red wine gravy

Roast Leg of Lamb yorkshire pudding, red wine gravy

Nut Roast yorkshire pudding, spiced carrot velouté

Pan Fried Salmon crushed new potatoes, monks beard

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

Desserts

Cherry Crème Brulé sable biscuit

Sticky Toffee Pudding Souffle toffee sauce, vanilla ice cream (10 mins cooking time)

Chocolate Fondant honeycomb, peanut crumb, caramel ice cream

Cheese Board-

Selection of Two cheeses homemade Lavroche, chutney, grapes, celery, quince paste
(Please ask to see the cheese board)

3 cheeses +2.2 5 cheeses +6.6 7 cheeses +11.

Please ask a member of staff for the allergen information