

Sample Menu

THE
NEW INN
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X

Sunday Lunch

2 courses - £26 3 courses - £30

Starters

Duo of Smoked Salmon

Uig Lodge smoked salmon, hickory smoked salmon, watermelon, cream cheese, herb salad

Twice Baked Double Gloucester Soufflé

Red pepper jam

Chicken Liver Parfait

Chilli jam, toasted sourdough

Diver Scallop

Rainbow chard, seaweed beurre blanc, apple, radish

Courgette & Herb Soup

Mains

Roast sirloin of Wye Valley beef

Roast rump of Welsh Lamb

Butternut squash, red pepper & walnut roast with roasted tomato sauce (v)

Stone Bass

New potatoes, barba di frate, shellfish bisque

Our roasts are served with

Roast potatoes, Yorkshire pudding, cauliflower cheese,
Seasonal vegetables

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Desserts

Chocolate Mousse

Blackberries, cherry ice cream

Banana Crumble

Banana crème fraiche, banana ice cream

Honey Brulee

Gooseberry ice cream, lapsang, granola

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 - semi soft ewe's milk cheese, Cerney Ash – goat's cheese

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

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

5 cheeses - £13.50, 7 cheeses - £17.50

Please ask a member of staff for the allergen information