

THE
NEW INN

ST. OWENS CROSS

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Sample Menu
À La Carte

Homemade Bread & Butter

Treacle sourdough, soda bread, focaccia with tapanade, homemade butters

Starters

Orkney Diver Scallop
£15.50

XO sauce (hot & spicy),
sea beet

Scottish Langoustine
Risotto-14.50

Sevruga Caviar, Seville orange,
Shellfish Bisque

Foie Gras
£13.50

Gingerbread, Minus 8 vinegar gel,
pickled rhubarb

Brillat-Savarin Cheese
Souffle - £8.50

Catalonian winter truffle

Mains

Lamb
£29.95

Loin, wild garlic purée, turnip,
crispy shoulder

Bass
£29.95

Squid bolognaise, squid ink pasta,
dashi butter sauce

Spring Vegetable Tart
£19.95

Goat's curd, truffle,
tomato & crème fraîche sauce

50 Day Aged Fillet of Beef
£32.95

Parisienne gnocchi,
Wye Valley asparagus,
Bordelaise sauce

Desserts

Seville Orange Souffle
£9.10

Spiced syrup, aged marmalade
vodka ice cream

(Please allow an additional 10 mins)

Thoughts of a Marathon
£9.10

Chocolate, praline,
salt caramel

Forced Rhubarb
£9.65

Buttermilk custard, rhubarb
textures

Apple Crumble
£9.50

Milk ice cream, brandy caramel
sauce

(Please allow an additional 15 mins)