

THE  
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## Lunch Menu

Three courses - £29.50

### Homemade Bread & Butter

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

### Starters

#### Wye Valley Asparagus

Asparagus panna cotta, orange dressing, Wye Valley leaves

#### Ham Hock & Chicken Terrine

Scorched lettuce, Caesar garnish

#### Fish Soup

Mussels, rouille, Gruyère, croutons (contains shellfish)

### Mains

#### Confit Pork Belly

Spinach, creamed Jersey Royals, stockpot carrot

#### Black Bomber Cheddar Tart

Wye Valley tomatoes, gazpacho vinaigrette

#### Torbay Sole

Barbe di frate, Jersey Royals, lemon beurre blanc

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

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**Dessert**

**Wye Valley Rhubarb & Almond Crumble Tart**

Vanilla ice cream

**Pineapple Carpaccio**

Coconut sorbet

**Raspberry Soufflé**

Raspberry sorbet

(please allow an additional 10 min)

**Cheese board**

Two cheeses, homemade oat biscuits, chutney, grapes, celery

*Colston Basset Stilton - blue cheese, Ashlynn - ash coated goat's cheese, Barkham Blue – blue cheese, 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, Tor – goat's cheese  
Baron Bigod - Brie-de-Meaux style, farmhouse Brie, Flower Marie - soft ewe's milk cheese, bloomy rind,  
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 -**