

THE
NEW INN

ST. OWENS CROSS



À la carte

Homemade bread and butter

Starters

Diver scallop

Slow braised octopus, seaweed beurre blanc, apple and radish

Salmon tartare

Organic salmon, melon, cucumber, tomato essence and crème fraîche sorbet

Ham hock and chicken terrine

Scorched lettuce, Caesar garnish

Wye valley asparagus

Asparagus salad, Hollandaise tart

Mains

Salt marsh welsh lamb

Lamb fat carrots, morel mushroom, wild garlic and lamb jus

Sea trout

Samphire, chard, jersey royals, scraps, tartare dressing

Red pepper gnocchi

Swiss chard, piperade stuffed courgette and tomato butter sauce

Confit pork belly

Creamed Jersey royals, asparagus, beignet anchovies

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Desserts

Chocolate and peanut

Praline chocolate, salt caramel

Wye valley rhubarb

Pistachio cake, rhubarb ripple ice cream, meringue

Grand Marnier souffle

Vanilla ice cream, spiced Grand Marnier

Strawberries and cream

Clotted cream ice cream, strawberry sorbet, strawberry tart