

THE
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Sunday Lunch

Starters

Fish soup - £7.50

Mussels, rouille, croutons (contains shellfish)

Diver Scallop - 13.50

Slow braised octopus, seaweed beurre blanc, apple, radish

Wye Valley Asparagus - £8.50

Fried egg, hollandaise sauce, wild garlic oil

Mussels in 'Two farmers' cider and cream - £7.50

homemade focaccia bread

Please ask a member of staff for the allergen information

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Mains

Roast Wye Valley Sirloin of Beef - £18.95

Nut roast with a beetroot velouté (v) - £14.95

Our roasts are served with

Roast potatoes and Yorkshire pudding, cauliflower cheese
Stockpot carrots, Hispi cabbage with mustard seeds, rainbow chard

Pan fried Sea Trout - £24.50

Crushed Jersey Royals, monk's beard, shrimps & mussels, lemon beurre blanc

Chargrilled Chicken & Bacon Salad - £14.50

Croutons, heritage tomato

Hot Smoked Salmon Salad - £14.50

Watermelon, orange, apple, Cherry's organic leaves

Burgers

Hereford longhorn steak burger - £12.50

Gherkin pickle, bacon, cheddar, cos lettuce and chipotle chilli mayonnaise
with triple-cooked seasoned chips

Double up -£14.50

Teriyaki-marinated black bean burger - £9.50

Red onion and tomato relish, seared halloumi, pineapple pickle with triple-cooked seasoned chips

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Desserts

Marmalade Soufflé - £8.50

Cream cheese ice cream

Sticky Toffee Pudding - £8.50

Banana ice cream, caramelised bananas, caramel sauce

Pineapple Carpaccio - £8.50

Coconut parfait, coconut sorbet, pineapple ice cream

Wye Valley Rhubarb & Almond Crumble Tart – £7.50

Vanilla ice cream

Strawberry, Strawberry, Strawberry - £7.50

Local strawberries, poached strawberries, strawberry jelly,
strawberry foam, strawberry sorbet

Cheeseboard - £9.50

Selection of 3 cheeses, homemade oat biscuits, chutney, grapes, celery

Colston Bassett Stilton - blue cheese, Ashlynn - ash coated goat's cheese,

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

5 cheeses - £13.50, 7 cheeses - £17.50

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