

THE
NEW INN
ST. OWENS CROSS
x
SAMPLE

Evening Menu

Whilst you wait

Homemade focaccia bread with bay butter	4.5
Olives	3.5
Maldon Oysters, Two farmers vinegar	3 each

Starters

Soup, <i>homemade focaccia (v)</i>	8.5
Compressed Watermelon, <i>feta, kalamata olive, pickled red onion (v)</i>	9.5
Chicken Liver Parfait, <i>Pistachio, Iberico brioche</i>	9.5
Fish Scotch Egg, <i>warm tartar sauce</i>	9.5
Furikake Pork, <i>fennel kimchi, squid</i>	9.5

Mains

Crisp Falafel, <i>warm aubergine salad, minted yoghurt (v)</i>	19.5
Cornish Brill, <i>Brown Butter Potatoes, Sauce Vierge, Sea Herbs</i>	26
Welsh Lamb, <i>Wye Valley green beans, olive oil mash, sauce nicoise, smoked anchovy fritter</i>	25
Fish & Chips, <i>minted peas, New Inn tartare sauce</i>	18.5

From the Grill

Hereford Longhorn Burger, <i>bacon, cheddar, relish, dill mayo, triple-cooked chips or fries</i>	16.5/19 (add brisket)
Chargrilled BBQ Chicken Burger, <i>The New Inn BBQ mayonnaise, triple-cooked chips or fries</i>	16.5
Beetroot Burger, <i>tomato relish, dill mayo, triple-cooked chips or fries (v)</i>	16
10oz Sirloin Steak	32
20oz Tomahawk Steak (sharing) + 30 minutes cooking time	75
<i>Steaks served with slow-roasted tomato, flat garlic mushroom, triple-cooked chips or fries</i>	
Green peppercorn sauce, red wine jus, blue cheese sauce	2.5
Sides Triple-cooked chips, French fries, Green Salad or Seasonal Vegetables	5.5