

THE
NEW INN

ST. OWENS CROSS

×
Sample Menu
Lunch Menu

3 courses £32.50

Homemade Bread & Butter

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

Starters

**Hot Smoked
Chalk Stream Trout**

Wye Valley leaves, crème fraîche
sorbet, caviar

Brillat Savarin Cheese Soufflé

Catalonian winter truffle

Wye Valley Asparagus

Yogurt & orange

Mains

Skate Wing

Haricot blanc, samphire, mussels,
beurre blanc

Rump of Lamb

Fondant potato, purple sprouting, sauce
nantaise

Pomme Anna Terrine

£19.95

Romesco sauce, lentils, goat's
curd

Desserts

Seville Orange Souffle

Blood orange sorbet

Trio of Chocolate

Fondant, peanut cremeux,
chocolate ice cream

Homemade Ice Cream

(Selection of 3)

Ice Cream- Strawberry, rhubarb ripple,
chocolate, vanilla

Sorbet- Coconut, strawberry, chocolate

Cheese Board

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

Wigmore - soft ewe's milk cheese (v, up), Cerney Ash – goat's cheese (v, up), Cotswold Blue-veined Brie – soft, creamy, Roquefort veins (v), Wookey Hole – cave aged cheddar, Martell's Double Gloucester - cheddar, Oakwood Smoked Cheddar – hard cow's cheddar (v), Baron Bigod - Brie-de-Meaux style, farmhouse Brie (up), Oxford blue – mild, creamy (v), Barkham blue - creamy (v)
(v – vegetarian, up – unpasteurised)