

THE
NEW INN

ST. OWENS CROSS

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Lunch Menu

Sample Menu

3 courses £33.50

Homemade Bread & Butter

Treacle sourdough, soda bread, focaccia with tapenade,
homemade butters

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

Starters

Chicken Liver Parfait

Onion jam & brioche

Goat's cheese Soufflé

Cerney Ash goat's cheese

Fish Soup

Rouille, Gruyère, garlic
croutons

Mains

Whole Plaice

Crushed Jersey Royals,
barba di frate,
seaweed beurre blanc

Duck Breast

Pomme Mousseline, rainbow chard,
cherry jus

**Tempura Courgette
flower**

Ratatouille, cherry tomato
butter sauce

Desserts

Lavender Panna Cotta

Meadow sweet & sorrel ice cream,
wild herb crumble

Chocolate Fondant

Cherries, milk ice cream

Strawberry Eton Mess

Strawberry cream, poached strawberries,
strawberry sorbet & ice cream

Cheese Board

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

Wigmore - soft ewe's milk cheese (v, up), Cotswold Blue-veined Brie – soft, creamy, Roquefort veins (v), Wookey Hole – cave aged
cheddar, Golden Cross - soft ashed goat's cheese, natural bloomy rind, (up,v), Martell's Double Gloucester - cheddar,

Rollright - washed rind soft cow's milk, Quicke's smoked cheddar (v), Baron Bigod - Brie-de-Meaux style, farmhouse Brie (up),

Oxford blue – mild, creamy (v), Barkham blue - creamy (v), Rachel - semi hard goat's cheese (up,v),

Montgomery cheddar - rich, nutty, peppery (up), Cerney Ash - soft goat's cheese, rolled in oakash/salt (v, up)

(v – vegetarian, up – unpasteurised) 3 cheeses - +£2.20 5 cheeses - +£7.50, 7 cheeses - +£11

All parties of 6 or more incur a 12.5% service charge