

THE
NEW INN

ST. OWENS CROSS

×

À La Carte

Homemade Bread & Butter

Treacle sourdough, soda bread, cornbread, focaccia with tapenade, homemade butter, crème fraîche, tomato & chilli jam

Starters

Diver Scallop - 13.50

Slow braised octopus, seaweed beurre blanc, apple, radish

Cured Wye Valley Fillet Beef Carpaccio - £10.50

Confit egg yolk, pickled shallots, baby Wye Valley leaves

Organic Salmon Tartare - £9.50

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

Wye Valley Asparagus Tart - £9.50

Asparagus panna cotta, poached quail eggs, hollandaise, Wye Valley leaves

Mains

Welsh Texel Lamb - £28.50

Miso glazed slow braised shoulder, roasted loin, lamb faggot, lamb-fat carrots, pommes boulangère, morel mushrooms, spinach, lamb jus

Sea Trout - £24.50

Monk's beard, brown shrimps, mussels, Jersey Royals, tartare dressing

Red Pepper Gnocchi - £18.50

Wye Valley asparagus, piperade stuffed courgette flower, tomato butter sauce

Confit Pork Belly - £24.50

Slow braised cheek, roast tenderloin, crackling, creamed Jersey Royals, stockpot carrot

Taste of Beef - £28.50

Fillet, slow braised ox cheek, brisket croquette, fondant potato, cabbage heart, carrot purée, red wine jus

- Please ask a member of staff for the allergen information -

THE
NEW INN

ST. OWENS CROSS

×

Desserts

Grand Marnier Soufflé - £8.50

Vanilla ice cream, spiced Grand Marnier
(please allow an additional 10 min)

Thoughts of a Marathon - £8.50

Chocolate, praline, salt caramel

Raspberry and White Chocolate Mille Feuille - £8.50

Raspberry sorbet, fresh local raspberries

Pineapple Tarte Tatin - £8.50

Coconut sorbet, pineapple syrup

English Summer - £8.50

Whipped cheesecake tart, strawberry sorbet

Sticky Toffee Pudding - £8.50

Banana ice cream, caramelised banana, poppy & sesame tuille

Cheeseboard - £9.50

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

*Colston Bassett Stilton - Ashlynn - Oxford Isis - Rosary Ash - Wookey Hole - Wigmore – Tor –
Baron Bigod - Flower Marie - Martell's Double Gloucester - Trevarrian Organic Cornish Brie – Barkham Blue*

5 cheeses - £13.50, 7 cheeses - £17.50

Bulas Ruby Port 50ml £4.00

Taylor's LBV Port 50ml £6.00

Taylor's Vintage Port 50ml £14.00

Tea or Coffee with Petit Fours - £7.50

Valrhona chocolate brownie

Raspberry pâte de fruit

Chocolate almond florentine

White chocolate fudge

Chocolate macaroon with chocolate ganache

Please ask a member of staff for the allergen information