

THE
NEW INN
ST. OWENS CROSS
x

Sunday Lunch

2 courses - £26

3 courses - £30

Starters

Chicken Liver Parfait

Quince purée, Wye Valley leaves, brioche roll

Shellfish Chowder

Cod cheeks, clams, mussels

Twice Baked Hereford Hop Soufflé

Red pepper jam

Hot Smoked Salmon & Salmon Tartare

Compressed fruit, orange dressing, cream cheese

Please ask a member of staff for the allergen information

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Mains

Roast sirloin of Wye Valley beef

Roast loin of Orchard pork

Breast of free-range chicken, pig in blanket

Mushroom, red pepper & Walnut roast with beetroot & ginger velouté (v)

Our roasts are served with

Roast potatoes, Yorkshire pudding, cauliflower cheese,
glazed carrots, hispi cabbage, tender stem broccoli

Fillet of Bream

Mussels, écrasé potatoes, barba di frate, beurre blanc

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Desserts

Raspberry Soufflé

Raspberry Ice cream, spiced raspberry

Sticky Toffee Pudding

Banana ice cream, caramelised bananas, caramel sauce

Summer Berry Tart

Whipped cheesecake, wood aven glaze, blackberry ice cream

Vanilla Panna cotta

Champagne poached peach, peach ice cream

Cheeseboard

Selection of 2 cheeses, homemade oat biscuits, chutney, grapes, celery

Cotswold veined brie – soft creamy brie with blue veins, Oxford Isis - sticky, strong, honey mead washed rind,

Wookey Hole - cave aged cheddar, Wigmore - semi soft ewe's milk cheese, Tor - goat's cheese

Baron Bigod - Brie-de-Meaux style, farmhouse Brie, Colston Stilton – Hard, strong blue

Martell's Double Gloucester - cheddar, Trevarrian Organic Cornish Brie - mild, creamy

5 cheeses - £13.50, 7 cheeses - £17.50

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