

## Sample Menu

THE  
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### Lunch Menu

Three courses - £31.95

#### Homemade Bread & Butter

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

### Starters

#### Moules

Mussels in a cider & cream, homemade bread

#### Wokey Hole Cheddar Soufflé

Beetroot ketchup, hollandaise

#### Chicken Liver Parfait,

Gingerbread, pickled chicory, quince

### Mains

#### Slow Braised Shoulder of Venison

Smoked creamed potato, baby leeks, venison jus

#### Vegetable Rotolo Wellington

Butternut squash, spinach, ricotta, carrot jus

#### Wild Bass

Salt cod brandade, samphire, dill velouté

Please ask a member of staff for the allergen information

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## Desserts

### Crab Apple Tart

Harry Bakers & Gorgeous crab apples, gooseberry ice cream

### Blackberry Souffle

Rumptoff ice cream, blackberry liqueur

### Homemade Ice Cream

(selection of 3)

Violet macaroon, quince ice cream, gooseberry ice cream, wild mint ice cream, vanilla, coconut sorbet

### Cheese board

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

*Cotswold Blue-veined Brie – soft, creamy, Roquefort veins, Yorkshire blue – mild, creamy,*

*Oxford Isis - sticky, strong, honey mead washed rind,*

*Wookey Hole – cave aged cheddar, Wigmore - semi soft ewe's milk cheese, Cerney Ash – goat's cheese*

*Baron Bigod - Brie-de-Meaux style, farmhouse Brie, Martell's Double Gloucester - cheddar,*

*Croxton Manor - Brie, mild, creamy, Barkham blue - creamy*

3 cheeses (+£2.20) 5 cheeses (+£7.50) 7 cheeses (+£11.00)

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