

THE
NEW INN

ST. OWENS CROSS

Sample

Pub Classics

While You Wait

Homemade Focaccia with Bay Butter 4.5 / Queen Olives 3.5

Starters

Smoked Lincolnshire Poacher Soufflé, *Onion Jam* 9.5

Cornish Mussels, *Nduja, Piccadilly Tomatoes* 10 Small/15 Large

Ham Hock Terrine, *Piccalilli, Potato Bread* 9.5

Soup of the Day, *Homemade Focaccia* 8.5

Salmon & Monkfish Fishcakes, *Salsa Verde, Preserved Lemon* 10

Mains

Fish and Chips, *Wye Valley Beer Batter, Minted Peas, Tartare Sauce* 19.5

Pie of the Day, *Buttery Mash, Mushy Peas, Gravy* 21

Pappardelle, *Chicken, Cep, Pancetta, Tarragon* 21.5

Caesar Salad, *Pancetta, Parmesan, Anchovy* 15 (Add Chicken +5)

Grill

Herefordshire Beef Burger, *Bacon, Cheddar, Relish, Dill Mayo* 17.5

Farmers Beef Burger, *Caramelised Onions, Jalapenos, Brisket, Monterey Jack* 21

Beetroot Burger, *Halloumi, Tomato Relish, Dill Mayo* 17.5

Burgers are served with fries, upgrade to triple-cooked chips +1.5

10oz Sirloin Steak 30

12oz Ribeye Steak 35

Green Peppercorn Sauce / Blue Cheese Sauce 2.5 each

Steaks are served with slow-roasted tomato, flat garlic mushroom and either triple-cooked chips or fries

Sides

Triple-cooked chips / French fries / Green Salad / Vegetables of the Day 5.5 each