

THE
NEW INN
ST. OWENS CROSS

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Sunday Lunch

Sample Menu

1 course £27.50 2 courses £34.50 3 courses £40.00

Starters

Mussels

Two farmers cider cream sauce

Borscht

Pierogi, crème fraiche

Chicken Liver Parfait

Bacon jam, brioche

Black Bomber Soufflé

Red onion jam

Mains

Roast Sirloin of Aged Beef

Yorkshire pudding,
red wine gravy

Roast Leg of Lamb

Yorkshire pudding,
red wine gravy

Nut Roast

Yorkshire pudding,
beetroot & fennel velouté

Fillet of Pollock

Jersey royals, monks beard,
butter sauce

**Our roasts are served with roast potatoes, cauliflower cheese
& seasonal vegetables**

Desserts

Hot Chocolate Mousse

Huila 70% dark Chocolate, milk ice cream

Eton Mess

Meringue, berries

Cherry Sundae

Coconut, sour cherry

Cheese Board

Two Cheeses, lavroche, chutney, grapes, celery

Cotswold Blue-veined Brie – soft, creamy, Roquefort veins (v), Martell's Double Gloucester - cheddar, Quicke's smoked cheddar , Oxford blue – mild, creamy, Cornish Yarg- semi hard cow's cheese (v) ,Wookey Hole- cave aged cheddar, Baron Bigod- Brie-de-Meaux style, farmhouse Brie (up),

3 cheeses - +£2.20 5 cheeses - +£7.50, 7 cheeses - +£11

Please ask a member of staff for the allergen information

Parties of 6 or more are subject to a 12.5% service charge