

THE  
NEW INN

ST. OWENS CROSS

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**Sample menu**

**Set Menu 1**

**£45.00**

(Only available to whole tables)

*With wine £58.00*

**Spiced Carrot Soup**

**Homemade Focaccia Bread**

Whipped yeast butter

**Tomato & Herb Arancini**

*Faustino Albariño 75ml*

**Organic Pork**

Tenderloin, belly, cheek, carrots & apple

*Tempus Two GSM, Australia 125ml*

**Flavours of Lemon Tart**

Parfait, lemonade foam

**Raspberry Soufflé**

Spiced raspberry syrup, raspberry sorbet

*Chateau Les Mingets Sauternes 50ml*

**Set Menu 2**

**£77.50**

(Only available to whole tables)

*With wine £98.50*

**Homemade Focaccia Bread**

Whipped yeast butter

**Snacks**

Spiced carrot soup

Mushroom pate tart

Organic smoked salmon, crouton, mango gel

*Chapel Down Classic Brut N.V. Sparkling Wine 75ml*

**Baron Bigod Cheese Soufflé**

Baron Bigod Brie, Butty Bach Welsh rarebit

*Louis Latour, Chardonnay, Grand Ardèche 75ml*

**Diver Scallop**

Satay, dashi sauce, peanuts, scallop roe cracker

*Arthur Metz, Riesling, Vin d'Alsace 75ml*

**Fillet of Aged Beef**

Maitake mushroom, slow braised short rib,

Bordelaise sauce

*Jade Dove, Cabernet Sauvignon, Ningxia, China 125ml*

**Flavours of Lemon Tart**

Parfait, lemonade foam

**Raspberry Soufflé**

Spiced raspberry syrup, raspberry sorbet

*Chateau Les Mingets Sauternes 50ml*

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

*All parties of 6 or more incur a 12.5% service charge*

