

THE
NEW INN

ST. OWENS CROSS

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À La Carte

Homemade Bread & Butter

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

Starters

Diver Scallop – 14.50

XO Sauce (spicy), wild sea spinach

Game Terrine - £9.95

Pickled walnut, quince

Crab Tart - £12.95

Carrot, hollandaise, citrus

Carrot & Buttermilk Soup - £8.50

Chive & cheddar soufflé, baby carrots, carrot crisps

Mains

Loin of Venison - £29.95

Beetroot, smoked creamed potato, wild mushroom, red wine sauce

Halibut - £29.95

Shrimp risotto, Jerusalem artichoke & celeriac

Vegetable Rotolo Wellington- £19.95

Butternut squash, spinach, ricotta, wild mushroom, carrot jus

Creedy Carver Duck - £29.95

Croquette potato, carrot, cherry & port sauce

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Desserts

Pistachio Soufflé - £9.10

Pistachio ice cream, nougatine sauce
(please allow an additional 10 min)

Pear Tian - £9.10

Pear & saffron ice cream, ice cider gel

Thoughts of a Marathon - £9.10

Chocolate, praline, salt caramel

Lemon Tart - £9.65

Lemon parfait, curd, meringue
(please allow an additional 10 min)

Cheeseboard - £10.20

Selection of 3 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, Martell's Double Gloucester - cheddar,

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

5 cheeses - £14.50, 7 cheeses - £18.80

Bulas Ruby Port 50ml £4.00

Taylor's LBV Port 50ml £6.00

Taylor's Vintage Port 50ml £14.00

Tea or Coffee with Petit Fours - £8.00

Valrhona chocolate fudge

Raspberry pâte de fruit

Chocolate almond florentine

White chocolate fudge

Chocolate macaroon with chocolate ganache

Please ask a member of staff for the allergen information