

## Sample Menu

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### Lunch Menu

Three courses - £29.50

#### Homemade Bread & Butter

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

### Starters

#### Smoked Salmon

Uig Lodge smoked salmon, citrus salad, cream cheese

#### Blue Cheese Soufflé

Beetroot ketchup

#### Moules

Mussels in a cider & cream

### Mains

#### Slow Cooked Belly of Lamb

Smoked creamed potato, broad beans, lamb jus

#### Ricotta, Courgette & White Sprouting Tart

Tempura courgette flower, roast tomato sauce

#### Chalk Trout

Pomme Anna, marnière sauce, radish & herbs

Please ask a member of staff for the allergen information

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## Desserts

### Raspberry Souffle

Raspberry liqueur, raspberry sorbet

### Spiced Grand Marnier Bread & Butter Pudding

Vanilla ice cream, crème anglaise

### Banoffee Tart

Banana ice cream, banana crème fraîche

### 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 (+£2.00) 5 cheeses (+£7.00) 7 cheeses (+£11.00)

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