

Available 12.00pm - 2.00pm & 6pm - 9.00pm Tuesday to Friday  
Available 12.00pm - 9.00pm Saturday

Sandwiches 12.00pm - 2.00pm Tuesday to Friday  
12.00pm-6.00pm Saturday

FOOD ALLERGY INFORMATION:

V Suitable for vegetarians

VG Suitable for vegans

GF This dish is gluten free

V\* Can be adapted for vegetarians

VG\* Can be adapted for vegans

GF\* Can be adapted to be gluten free

THE  
NEW  
INN  
BASCHURCH

SEASON'S BEST FOR...

Beetroot, brussels sprouts, cauliflower, celeriac, celery, chicory,  
horseradish, Jerusalem artichoke, kale, leeks, parsnips, shallots,  
swede, turnips, wild mushrooms, duck, pheasant, rabbit,  
turkey, venison, clams, cod, haddock, halibut, hake.

NIBBLES .....

PIGS IN BLANKETS cranberry mayonnaise	£5.00
PAN FRIED CHORIZO & SWEET CHERRY PEPPERS pitta breads	£6.00
WHITEBAIT & CALAMARI tartar sauce	£6.00
TURKEY KIEVS cranberry mayonnaise	£6.00
SWEET POTATO HUMMUS (V/GF*) pomegranate & crumbled fretta, pitta bread	£5.50
PRAWNS PIL PIL (GF*) chilli & garlic infused rapeseed oil, crusty bread	£6.50
CUP OF SEASONAL SOUP (V/GF*) freshly baked bread	£3.50
FRESHLY BAKED BREADS & OILS (V/VG)	£4.00
MIXED OLIVES (V/VG/GF)	£4.50

TO SHARE .....

NEW INN SHARING BOARD	£29.50
confit chicken terrine, parma ham, prawns pil pil, turkey kiev, pigs in blankets, whitebait & caldari, sweet potato hummus, pan fried chorizo & sweet cherry peppers, Wrekin blue cheese, freshly baked bread and condiments	

Winter is upon us and that means getting cozy and warm should be a priority. With that in mind, our Head Chef & I have created a collection of Winter warmers, including pies, pithiviers and much more. Winter is all about comfort foods and a little bit of indulgence and our new recipes will be sure to warm your cockles during the cold nights.

EXECUTIVE CHEF

TO BEGIN .....

CELERIC SOUP (V/GF*) kale & walnut pesto	£5.50
CONFIT CHICKEN & SMOKED BREAST TERRINE (GF*) braised leek, whiskey & prunes	£6.50
SMOKED SALMON (GF*) curried mussels, mango, coriander	£8.50
62.C DUCK EGG (V/VG*/GF*) Jerusalem artichoke crisps, wild mushrooms, brioche croute, chives	£7.00
PAN SEARED SCALLOPS (GF) smoked cauliflower puree, poached golden raisins, curry oil	£9.50
GAME FAGGOTS confit onion, yeast onion puree, cep powder	£7.50

SANDWICHES .....

SERVED 12PM - 2.00PM TUES TO FRI & 12PM-6PM SAT

Choose from brioche bun, open toasted sourdough, soft white or wholemeal bun, dressed leaves & slaw (add chips or fries £2.00)

TURKEY & BACON (GF*) cranberry mayonnaise	£7.00
SMOKED SALMON & PRAWNS (GF*) marie rose dressing	£8.00
SWEET POTATO HUMMUS (V/VG*/GF*) crumbled fretta, pomegranate	£6.50
SIRLOIN OF BEEF (GF*) fried onions & mushrooms, melted blue cheese	£6.50
WILD MUSHROOMS (V/VG*/GF*) shallots & Iron Bridge blue cheese	£6.50
FISH FINGERS & TARTAR SAUCE (GF*)	£7.00

## SEASONAL MAINS .....

8oz STEAK BURGER (GF*) <i>miso, brioche bun, gem lettuce, tomato, red onion marmalade, bacon, melted cheese, dripping chips, slaw</i>	£12.00
BEER BATTERED HADDOCK <i>tartar sauce, pea puree, lemon, dripping chips</i>	£9.00/£12.00
PIE OF THE DAY <i>creamed potato, root vegetables, gravy</i>	£12.50
PAN FRIED DUCK BREAST <i>mini duck pie, celeriac puree, sticky red cabbage</i>	£17.50
MUSHROOM, SAGE, ONION & CHESTNUT WELLINGTON (V) <i>roasted root vegetables, creamed potato, vegetable gravy</i>	£12.00
STEAK & KIDNEY POT PIE <i>puff pastry lid, creamed potato, seasonal vegetables</i>	£12.50
10oz BACON CHOP (GF) <i>pineapple salsa, fried duck egg, dripping chips</i>	£11.50
PAN FRIED HAKE (GF) <i>caramelised &amp; smoked cauliflower puree, celeriac fondants, Jerusalem artichoke, shrimp butter, sea vegetables</i>	£16.00
PHEASANT BREAST (GF) <i>smoked bacon lentils, roasted squash, squash &amp; cumin puree, confit garlic</i>	£16.50
MUSSELS (GF*) <i>cider, smoked bacon, curly kale, freshly baked sourdough</i>	£7.00/£12.00
PAN SEARED VENISON LOIN <i>squash, salsify, parma ham &amp; sage cigar, grated chestnut, cavolo nero</i>	£20.00
PAN FRIED COD (GF) <i>chorizo, sweet bell pepper &amp; orange reduction, spinach, creamed potato</i>	£16.00
SHIN OF BEEF PITHIVIER <i>roasted root vegetables, buttered kale, celeriac puree, port &amp; red wine jus</i>	£15.50
10oz SHROPSHIRE RIB EYE STEAK (GF*) <i>sautéed mushrooms &amp; sunblush tomatoes, onion rings, dripping chips, watercress</i>	£20.00

## SAUCES £2.50 .....

PINK PEPPERCORN & BRANDY BÉARNAISE
RED WINE BUTTER
MUSHROOM AND TRUFFLE

## SALADS .....

WARM SALAD (V/GF/VG*)	£13.00
<i>Roast beetroot, Jerusalem artichoke, candied walnuts, iron bridge blue cheese, crispy kale</i>	
ROAST SWEET POTATO & BEETROOT SALAD (V/GF/VG*)	£6.00/£11.00
<i>crumbled fregga, cherry pepper, orange &amp; cardamom dressing</i>	

## SIDES (£3.50) .....

ROASTED ROOT VEGETABLES (V/VG/GF)
BUBBLE & SQUEAK
DRIPPING COOKED CHIPS (GF/V*/VG*)
STICKY RED CABBAGE (V/VG/GF)
PARMESAN TRUFFLE FRIES (GF*)
HONEY GLAZED BABY PARSNIPS (V/GF)
CREAMED POTATO (V/GF)
SPINACH & GOLDEN RAISINS (V/GF/VG*)
BUTTERED KALE (V/GF/VG*)
BACON CREAMED SPROUTS (GF/V*)

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SEASON'S BEST FOR...

Apples, clementines, cranberries, passion  
fruit, pears, pineapple, pomegranate,  
satsumas, tangerines

DESSERTS

WHITE CHOCOLATE & CONDENSED MILK RICE PUDDING (V/GF) <i>caramelised white chocolate, blood orange, saffron</i>	£6.50
TRADITIONAL CHRISTMAS PUDDING (V/GF*) <i>brandy sauce</i>	£6.00
DARK CHOCOLATE CHERRY SPHERES (V) <i>cherry gel, candied pistachio, beetroot sponge, chocolate snow</i>	£7.00
MULLED WINE POACHED PEAR (V/VG/GF) <i>mini winter berry pudding, sweet mascarpone, cinnamon</i>	£6.50
HOT APPLE TART (V) <i>vanilla ice cream</i>	£7.00
BAKED LEMON (V/GF*) <i>vanilla mascarpone, blackberries, pastry shards</i>	£6.50
CHESHIRE FARM ICE CREAM & SORBETS (V/GF/VG*) 1 SCOOP £2.00    2 SCOOP £3.50    3 SCOOP £5.00	
SELECTION OF BRITISH & CONTINENTAL CHEESE (V/GF*) <i>celery, grapes, quince jelly, chutney, biscuits &amp; wafers</i>	£8.00

HOT DRINKS .....

SINGLE ESPRESSO	£2.10	DOUBLE ESPRESSO	£2.70
AMERICANO	£2.50	CAPPUCCINO	£2.70
LATTE	£2.70	MACCHIATO	£2.80
FLOATER COFFEE	£3.00	LIQUEUR COFFEES	£5.50
HOT CHOCOLATE	£2.60		

EXTRA SHOT/SYRUP 60P

SELECTION OF TEAS FROM £2.00

DESSERT WINE .....

CHATEAU DE SUDUIRAUT SAUTERNES 2008 (FRANCE) ELEGANT, RICH & VOLUPTUOUS WITH ALMONDS, HONEY & CANDIED FRUIT 50CL	
BOTTLE	£24.90

If you have any special dietary preferences/requirements please let a member of  
staff know so we can help advise further. Thank you.