

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

SWEET CHERRY PEPPERS (GF*) <i>chorizo, tomato, pitta breads</i>	£6.00
DEEP FRIED PORK BITES <i>sweet chilli sauce</i>	£6.00
JERUSALEM ARTICHOKE HUMMUS (V/VG/GF*) <i>pitta breads</i>	£5.50
PRAWNS PIL PIL (GF*) <i>crusty bread</i>	£6.50
WHITEBAIT & CALAMARI <i>tartare sauce</i>	£6.00
MAPLE GLAZED CHIPOLATAS <i>homemade brown sauce</i>	£5.50
CUP OF SEASONAL SOUP (V/VG/GF) <i>freshly baked bread</i>	£3.50
FRESHLY BAKED BREADS, OILS, BUTTER (V/VG*/GF*)	£4.00
MIXED OLIVES (V/VG/GF)	£4.50

The start of the year is full of frosty mornings & dark evenings, but there is something to be said for embracing the opportunities presented by the climate – we can enjoy the last month or so of true winter cooking, knowing that Spring is within grasp. 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.

EXECUTIVE CHEF

TO BEGIN

SEASONAL SOUP (V/VG*/GF*) <i>homemade Pimhill bread roll and butter</i>	£5.50
'PORK PIE' PULLED PORK SHOULDER <i>glazed cheek, water pastry, pork pie sauce, pickled pineapple</i>	£7.00
SERRANO HAM (GF*) <i>Wrekin blue cheese, artichoke fritters, pickled turnip, turnip puree</i>	£6.50
ROASTED CELERIAC (V/VG/GF) <i>burnt apple puree, crispy cavolo nero, caramelised walnut</i>	£6.00
GRILLED MACKEREL (GF) <i>kumquat, braised chicory</i>	£8.50
DUCK LIVER PARFAIT (GF*) <i>clarified butter, sweet and sour onions, crisp breads</i>	£7.00

SANDWICHES

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

Served on brioche, white or wholegrain pan bagnat or open toasted sourdough. With red cabbage and raisin slaw and dressed leaves (add chips or fries £2.00)

PULLED PORK (GF*) <i>bbq sauce, burnt apple puree, gem lettuce, tomato</i>	£7.00
WARM GOATS CHEESE (V/GF*) <i>cherry pepper and sunblush tomato</i>	£6.50
SMOKED BACON (GF*) <i>guacamole and tomato, chipotle mayonnaise</i>	£7.00
SMOKED SALMON & PRAWN (GF*) <i>mary rose sauce</i>	£8.00

PORTABELLO MUSHROOM (V/VG*/GF*) <i>spinach and fried hens egg</i>	£6.50
RIB EYE STEAK <i>horseradish, gem lettuce, tomato</i>	£9.00
GUACAMOLE & SUNBLUSH TOMATO (V/VG/GF*) <i>chipotle mayonnaise</i>	£6.00
FISH FINGERS & TARTARE SAUCE (GF*)	£7.00

## SEASONAL MAINS .....

8OZ NEW RECIPE STEAK BURGER (GF*) <i>brioche bun, gem lettuce, beef tomato, bacon, melted cheese, chipotle mayonnaise, guacamole, dripping chips, slaw</i>	£12.50
BEER BATTERED HADDOCK <i>tartare sauce, crushed peas, lemon, dripping chips</i>	£9.00/£12.50
PIE OF THE DAY <i>creamed potato, seasonal vegetables, gravy</i>	£12.50
10OZ BACON CHOP (GF) <i>warm pickled pineapple, dripping chips, fried duck egg</i>	£11.50
MUSSELS (GF*) <i>smoked bacon, garlic, fresh herbs, freshly baked bread</i>	£7.00/£12.00
PAN ROAST COD (GF) <i>cauliflower goan curry, coconut &amp; turmeric granola</i>	£16.00
10OZ RIB EYE STEAK (GF*) <i>portabello mushroom, vine roasted cherry tomatoes, onion rings, dripping chips, watercress</i>	£20.00
STEAK AND KIDNEY POT PIE <i>butter puff pastry top, creamed potatoes, seasonal vegetables</i>	£12.50
OLD ENGLISH SAUSAGES <i>creamed potato, gravy</i>	£12.00
PAN SEARED LOIN OF LAMB (GF) <i>creamed potato, artichoke crisps, braised shoulder, broccoli, hazelnut</i>	£20.00
BEETROOT TART TATIN (V) <i>pickled and roast beetroot, apple</i>	£14.00
STUFFED GUINEA FOWL (GF) <i>mushroom duxelle, braised leg meat ragu, anna potato</i>	£16.50
ROAST STONE BASS (GF) <i>roast artichoke and celeriac, warm tartare gel, cockle butter, sea vegetables</i>	£16.00
GLAZED BELLY OF PORK <i>scallops, xo sauce, sesame, soy, noodles, mange tout</i>	£17.00
PORTABELLO MUSHROOM PITHIVIER (V) <i>celeriac and truffle puree, cavelo nero, toasted almonds</i>	£12.00
ARTICHOKE RISOTTO (V) <i>hazelnuts, vegetarian parmesan, cavelo nero pesto</i>	£12.00

## SAUCES £2.50 .....

PINK PEPPERCORN & BRANDY  
BLUE CHEESE  
RED WINE BUTTER  
MUSHROOM AND TRUFFLE

## SHARER .....

NEW INN SHARING PLATTER £29.50  
*sweet cherry peppers, chorizo & tomato, Serrano ham, Wrekin blue cheese, duck liver parfait, calamari & whitebait, maple glazed chipolatas, mixed olives, smoked salmon & prawn cocktail, Jerusalem artichoke hummus, breads & condiments*

## SIDES (£3.50) .....

DRIPPING COOKED CHIPS (GF)  
CREAMED POTATO (V/VG\*/GF)  
PARMESAN AND TRUFFLE FRIES (V/VG\*/GF\*)  
POTATO GRATIN (GF)  
BUTTERED CAVELO NERO (V/VG\*/GF)  
FRENCH PEAS (GF)  
TENDERSTEM BROCCOLI, HAZELNUT (V/VG\*/GF)  
BRAISED RED CABBAGE (GF/VG)  
MIXED SEASONAL VEGETABLES (V/GF/VG\*)  
ARTICHOKE RISOTTO, VEGETARIAN PARMESAN (V/GF)

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SEASON'S BEST FOR...

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

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 GF This dish is gluten free      GF\* Can be adapted to be gluten free

DESSERTS

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WARM CHOCOLATE FONDANT (V) <i>vanilla ice cream</i>	£6.50
SET COCONUT, EXOTIC FRUIT SALSA (V/VG/GF) <i>mango puree, coconut sorbet, coriander, toasted coconut shards</i>	£6.00
BANANA & WHITE CHOCOLATE BREAD & BUTTER PUDDING (V) <i>pouring cream</i>	£6.00
TONKA BEAN PANACOTTA (V/GF) <i>poached rhubarb, honeycomb</i>	£6.50
APPLE & WINTER BERRY CRUMBLE (V/VG*/GF) £6.00 <i>granola topping, ice cream</i>	
CHERRY CRÈME BRÛLÉE (V) <i>shortbread biscuit</i>	£6.00
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.*

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Beetroot, brussels sprouts, cauliflower, celeriac, celery, chicory,  
horseradish, Jerusalem artichoke, kale, leeks, parsnips, shallots,  
swede, turnips, wild mushrooms

## VEGAN MENU

### STARTERS

SEASONAL SOUP (GF*) <i>focaccia bread, oil</i>	£5.50
CELERIAC (GF) <i>burnt apple puree, crispy cavelo nero</i>	£5.50
ARTICHOKE FRITTERS (GF*) <i>turnip puree, pickled turnip and roasted baby beets</i>	£6.00
JERUSALEM ARTICHOKE RISOTTO (GF) <i>almond milk, hazelnuts, cashew parmesan</i>	£6.00/£12.00

### MAINS

LINGUINE OF ARTICHOKE (GF*) <i>olives &amp; caper, cavelo nero pesto &amp; cherry tomato, cashew parmesan</i>	£12.00
BEAN BURGER (GF*) <i>wholemeal bun, guacamole, tofu &amp; chipotle 'mayonnaise', fries</i>	£12.00
BEETROOT TART TATIN <i>pickled &amp; roast beetroot, apple</i>	£14.00
CHICKPEA & CAULIFLOWER KORMA (GF*) <i>spinach, cashews, basmati rice, flatbread, toasted coconut</i>	£12.00
BRAISED LENTIL COTTAGE PIE (GF) <i>seasonal vegetables</i>	£12.00

### SIDES (£3.50)

CREAMED POTATO (VG*)
PARMESAN AND TRUFFLE FRIES (VG*)
CAVELO NERO (VG*)
TENDERSTEM BROCCOLI, HAZELNUT (VG*)
BRAISED RED CABBAGE
MIXED SEASONAL VEGETABLES (VG*)

### DESSERTS

SET COCONUT, EXOTIC FRUIT SALSA (GF) <i>mango puree, coconut sorbet, coriander, toasted coconut shards</i>	£6.00
APPLE & WINTER BERRY CRUMBLE <i>granola topping, ice cream</i>	£6.00
FRESH FRUITS (GF) <i>sorbet, aqua faba meringue</i>	£5.50
MAPLE AND TONKA BEAN RICE PUDDING (GF)	£6.00

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## PIZZA MENU

Fresh stone baked pizzas made with the finest ingredients.

### 12" CLASSIC CHOICE

Cheese & sunblush tomato	£10.00
Chorizo	£11.50
Serrano ham and pineapple	£11.00
Wrekin blue cheese and mushroom	£10.50

### EXTRA TOPPINGS      £0.50 each

Serrano ham	Cherry peppers
Blue cheese	Pineapple
Garlic and chilli oil	Tenderstem broccoli
Portobello mushroom	Goats cheese

### 12" CHEF'S CHOICE

English breakfast, sausage, egg, black pudding, smoked bacon, mushrooms and tomato	£14.00
Pulled bbq pork and melted cheese	£12.00
Goats cheese, cherry pepper and spinach	£11.00
Smoked salmon and prawn	£12.00

### GARLIC BREAD

12" thin crust garlic bread	£6.00
12" thin crust garlic bread & cheese	£7.00

### 12" VEGAN CHOICE

Sunblush tomato with cashew nut mozzarella	£10.00
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