

THE NEW INN BASCHURCH

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

SEASON'S BEST FOR...

Artichoke, Beetroot, Cabbage, Carrots,
Chicory, Leeks, Parsnip,
Asparagus, Cauliflower,
Cucumber, Jersey Royal New Potatoes,
Purple Sprouting Broccoli,
Radishes, Spring Greens,
Spring Onion, Watercress, Rhubarb

NIBBLES

CHERRY PEPPERS & CHORIZO (GF*) <i>tomato sauce, pitta breads</i>	£6.00
BAKED TRUFFLE BRIE (TO SHARE) <i>red onion & smoked bacon jam, crisp-breads</i>	£9.50
LIGHTLY DUSTED CALAMARI & WHITEBAIT <i>wild garlic mayonnaise</i>	£6.00
PRAWNS PIL PIL (GF*) <i>garlic & chilli oil, freshly baked bread</i>	£6.50
SPRING VEGETABLE & MINT HUMMUS (GF*) <i>crumbled fretta, pitta breads</i>	£5.50
CUP OF SEASONAL SOUP (V/GF*)	£3.50
FRESHLY BAKED BREADS & OILS (GF*)	£4.00
MARINATED MIXED OLIVES (GF)	£4.50

Though the weather may not always be as ideal as we hope during Spring, there are some great ingredients that reach their peak during this season. These include rhubarb, asparagus, artichoke, to name just a few. Our new menu welcomes a variety of Spring colours and flavours to your plates.



EXECUTIVE CHEF

TO BEGIN

SOUP OF THE DAY (GF*) <i>homemade bread, butter roll</i>	£5.50
GIN CURED SALMON (GF*) <i>compressed cucumber, tonic gel, dill mayonnaise, soda bread crumb</i>	£8.50
CRAB 'BLT' (GF) <i>smoked bacon, lettuce, guacamole, bloody Mary jelly, dehydrated tomato</i>	£8.50
SMOKED HADDOCK ARANCINI <i>wild garlic mayonnaise, watercress</i>	£6.50
SMOKED NEWPORT, ASPARAGUS & PARMA HAM 'QUICHE' <i>tomato salsa</i>	£6.50
CHICKEN LIVER PARFAIT (GF*) <i>caramelised red onion & smoked bacon jam, toasted croutes</i>	£7.00

TO BEGIN (VEGETARIAN & VEGAN)

SOUP OF THE DAY (V/VG*) <i>homemade bread</i>	£5.50
MIXED OLIVES (V/VG/GF)	£4.50
TANDOORI ROAST CARROT (V/VG*/GF) <i>carrot puree, cumin & coconut granola, coriander, fretta</i>	£6.00
SWEET CHERRY PEPPERS IN TOMATO SAUCE (V/VG/GF*) <i>pitta breads</i>	£5.00
SPRING VEGETABLE AND MINT HUMMUS (V/VG*/GF*) <i>crumbled fretta, raw asparagus</i>	£6.00
SMOKED NEWPORT & ASPARAGUS 'QUICHE' (V/GF*) <i>tomato salsa</i>	£6.00

SANDWICHES

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

*Served on white or wholegrain pan bagnat, homemade slaw, dressed lane cottage farm leaves. We also have gluten free bread available.
Add dripping chips for £2.00.*

PORTOBELLO MUSHROOM & IRONBRIDGE BLUE CHEESE (GF*)	£7.50
RIBEYE STEAK (GF*) <i>freshly grated horseradish, gem lettuce, tomato</i>	£9.00
FISH FINGERS & TARTARE SAUCE <i>gem lettuce, tomato</i>	£7.00
PICKED WHITE CRAB MAYONNAISE (GF*) <i>guacamole, gem lettuce, tomato</i>	£8.50
GOATS CHEESE (GF*) <i>sunblush tomato, sweet cherry peppers</i>	£6.50
CAJUN CHICKEN (GF*) <i>guacamole, gem lettuce, tomato</i>	£7.00

TO SHARE

NEW INN SHARING PLATTER <i>cherry pepper & chorizo in tomato sauce, chicken liver parfait, lightly dusted calamari & whitebait, baked truffle brie, spring vegetable hummus and crumbled fretta, mixed olives, gin cured salmon, freshly baked breads and condiments</i>	£29.50
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THE
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BASCHURCH

MAINS (CHEF'S FAVOURITES)

(all served with seasonal vegetables and potatoes)

PAN ROAST BREAST OF CHICKEN (GF) <i>smoked bacon, tomato, mushroom & thyme sauce</i>	£13.00
ROASTED LAMB RUMP SERVED PINK <i>minted lamb bon bon, salsa verde</i>	£16.50
BALLOTINE OF PORK TENDERLOIN (GF) <i>pulled pork, black pudding & apple, cider jus</i>	£16.00
INDIAN SPICED COD LOIN (GF) <i>curried mussels, coconut & coriander</i>	£15.50
BAKED SOLE (GF) <i>caper & parsley butter</i>	£14.50
PAN FRIED SEA BASS (GF) <i>tomato, olive & rosemary ragu</i>	£14.50

NEW INN PUB CLASSICS

8OZ STEAK BURGER (GF*) <i>smoked bacon, melted cheese, brioche bun, gem lettuce, tomato, gherkin, dripping chips</i>	£12.50
BEER BATTERED HADDOCK <i>crushed peas, lemon, tartar sauce, dripping chips</i>	£9.00/£12.50
CHEF'S PIE OF THE DAY <i>creamed potatoes, seasonal vegetables</i>	£12.50
10OZ BACON CHOP (GF*) <i>warm pickled pineapple, fried duck egg, dripping chips</i>	£11.50
CHICKEN, HAM, LEEK & MUSHROOM POT PIE <i>butter puff pastry, creamed potatoes, seasonal vegetables</i>	£12.50
10OZ RIB EYE STEAK (GF*) <i>slow roast tomato, portabello mushroom, onion rings, dripping chips</i>	£19.50
OLD ENGLISH SAUSAGES <i>creamed potato, ale gravy</i>	£11.50

MAINS (VEGETARIAN & VEGAN)

MUSHROOM, SPINACH & SHALLOT WELLINGTON (V/VG*) <i>vegetable gravy, seasonal vegetables, potatoes</i>	£12.50
SPRING VEGETABLE POT PIE (V/VG*) <i>butter puff pastry, creamed potatoes, seasonal vegetables</i>	£11.50
STIR FRIED VEGETABLES SERVED ON A SIZZLING SKILLET (V/VG) <i>teriyaki, wild basmati rice, flatbread</i>	£11.50
JACKFRUIT, 5 BEAN & RED PEPPER CHILLI (V/VG/GF*) <i>guacamole, wild basmati rice, flat bread</i>	£11.50
CAULIFLOWER, CHICKPEA, CASHEW & POTATO CURRY (V/VG/GF*) <i>coconut, wild basmati rice, flatbread</i>	£12.00

SIDES (£3.50)

DRIPPING COOKED CHIPS
CREAMED POTATO
PARMESAN TRUFFLE FRIES
POTATO GRATIN (V/GF)
BUTTERED ASPARAGUS (V/VG*)
FRENCH PEAS
TENDERESTE BROCCOLI, SALSA VERDE
TERIYAKI STIR FRIED VEGETABLES (V/VG)
DRESSED SALAD

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Rhubarb, Strawberries

DESSERTS

LAVENDER CRÈME BRÛLÉE (GF*) <i>lemon & thyme shortbread</i>	£6.00
CHERRY & PISTACHIO ROLLED PAVLOVA (GF) <i>Chantilly cream, flaked almonds, vanilla ice cream</i>	£6.50
KEY LIME CHEESECAKE <i>curd, Chantilly cream, raspberries</i>	£6.00
LEMON CURD (GF*) <i>blueberries, basil syrup, meringue shards, broken shortbread</i>	£6.00
APPLE & RHUBARB CRUMBLE (GF) <i>toasted granola topping, vanilla ice cream</i>	£6.00
HOMEMADE NUTELLA PIZZA (TO SHARE) <i>banana, white chocolate & marshmallow</i>	£12.00
SELECTION OF BRITISH & CONTINENTAL CHEESE (GF*) <i>celery, grapes, quince jelly, chutney, biscuits & wafers</i>	£9.00
SELECTION OF CHESHIRE FARM ICE CREAMS & SORBETS (GF) £2.00 FOR 1 SCOOP £3.50 FOR 2 SCOOPS £5.00 FOR 3 SCOOPS	

DESSERTS (VEGETARIAN & VEGAN)

APPLE & RHUBARB CRUMBLE (V/VG/GF) <i>toasted granola topping, dairy free ice cream</i>	£6.00
LAVENDER CRÈME BRÛLÉE (V/GF*) <i>lemon & thyme shortbread</i>	£6.00
CHERRY & PISTACHIO ROLLED PAVLOVA (V/GF) <i>Chantilly cream, flaked almonds, vanilla ice cream</i>	£6.50
LEMON CURD (V/GF*) <i>blueberries, basil syrup, meringue shards, broken shortbread</i>	£6.00
HOMEMADE NUTELLA PIZZA (TO SHARE) (V/VG) <i>banana, vegan chocolate, marshmallow</i>	£12.00
SELECTION OF SOYA-BASED ICE CREAMS & SORBETS £2.00 FOR 1 SCOOP £3.50 FOR 2 SCOOPS £5.00 FOR 3 SCOOPS	
SELECTION OF BRITISH & CONTINENTAL CHEESE (V*/GF*) <i>celery, grapes, quince jelly, chutney, biscuits & wafers</i>	£9.00

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PIZZA MENU

Fresh stone baked pizzas made with the finest ingredients.

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12" CLASSIC CHOICE

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

12" CHEF'S CHOICE

English breakfast, sausage, smoked bacon, black pudding, tomato, mushroom and fried egg	£14.00
Goats cheese, sunblush tomato & cherry pepper	£11.00
Parma ham, asparagus, wild garlic, olive	£11.50
Chicken kiev, toasted herb crumb, wild garlic butter	£11.50

12" VEGAN CHOICE

Sunblush tomato with cashew nut butter	£10.00
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EXTRA TOPPINGS £0.50 each

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

GARLIC BREAD & CHIPS

12" thin crust garlic bread	£6.00
12" thin crust garlic bread & cheese	£7.00
Dripping chips	£3.50
Parmesan & truffle fries	£3.50

DESSERT

Homemade nutella, banana, vegan chocolate & marshmallow pizza (to share) (VG)	£12.00
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