

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

V* Can be adapted for vegetarians

VG Suitable for vegans

VG* Can be adapted for vegans

GF This dish is gluten free

GF* Can be adapted to be gluten free

SEASON'S BEST FOR...

Carrots, squash, pumpkin, sweet potato,
beans, chickpeas, lentils, soybeans, broccoli,
spinach, kale, celery, rocket, artichokes,
pheasant, apples, pomegranates, damsons.

NIBBLES

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| SHROPSHIRE SALUMI CHARCUTERIE & MOYDEN'S CHEESE <i>red cabbage slaw, pickle & bread</i> | £7.00 |
| PIGS IN BLANKETS <i>cranberry mayonnaise</i> | £5.50 |
| HAGGIS ROLLED IN OATS (V*) <i>whiskey gel, dressed leaves</i> | £6.00 |
| LIGHTLY DUSTED CALAMARI & WHITEBAIT <i>tartare sauce</i> | £6.00 |
| CRANBERRY, CASHEW & WALNUT HOUMOUS (V/VG/GF*) <i>pitta breads</i> | £5.50 |
| KING PRAWNS & MONKFISH SIZZLING SKILLET (GF*) <i>chilli & tomato jam, crusty bread</i> | £8.00 |
| FRESHLY BAKED BREADS & OILS (V/VG*/GF*) | £4.00 |
| MARINATED MIXED OLIVES (V/VG/GF) | £4.50 |
| CHORIZO, TOMATO & SWEET CHERRY PEPPERS (GF*) <i>pitta breads</i> | £6.00 |
| CUP OF SEASONAL SOUP (V/VG/GF*) <i>freshly baked soda bread</i> | £3.50 |

In search of food to cosy up
to this Winter? This
collection of delicious dishes
from our chefs will be sure to
warm the cockles of your
heart during the cold nights.
Discover an array of Winter
warmers created using
locally sourced seasonal
produce.

Chris

EXECUTIVE CHEF

SANDWICHES

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

Served on white or wholemeal pan bagnat (gluten free available), with dressed leaves, red cabbage slaw. Add dripping chips/fries £2.00.

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| TURKEY, SAUSAGE MEAT & BACON (GF*) <i>cranberry mayonnaise, gem lettuce, tomato</i> | £7.00 |
| SMOKED SALMON & PRAWNS (GF*) <i>spiced mary rose sauce, gem lettuce, tomato</i> | £8.00 |
| FISH FINGERS & TARTARE SAUCE (GF*) <i>gem lettuce, tomato</i> | £7.00 |
| PULLED RIB OF BEEF (GF*) <i>Moyden's Wrekin blue cheese, gem lettuce, tomato</i> | £7.50 |
| CRANBERRY, CASHEW & WALNUT HOUMOUS (V/VG/GF*) <i>gem lettuce, tomato</i> | £6.50 |
| GOATS CHEESE, RED ONION MARMALADE (V/GF*) | £6.50 |

TO BEGIN

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| SWEETCORN, CHILLI, GINGER & COCONUT BROTH (V/VG/GF*) <i>freshly baked soda bread</i> | £5.50 |
| MOROCCAN STYLE HEIRLOOM CARROT SALAD (V/VG/GF) <i>pomegranate, kale, quinoa granola, tahini dressing</i> | £6.50 |
| DUCK LIVERS (GF*) <i>red wine & port, shallots, wild mushrooms, spinach & cream, soda bread</i> | £7.00 |
| SMOKED TROUT (GF) <i>beetroot, fresh cheese, seaweed & carrot, cod roe mayonnaise</i> | £8.00 |
| MIXED GAME & PORK MINCE TERRINE (GF*) <i>port & red wine reduction, caramelised red onions, croutes</i> | £8.00 |
| GOATS CHEESE ROLLED IN BEETROOT POWDER (V/GF) <i>pickled beetroot, puree, pickled raspberries, balsamic jelly</i> | £7.50 |

MAINS

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| 8OZ STEAK BURGER (GF*) <i>smoked bacon, melted brie, caramelised red onion, brioche bun, gem lettuce, tomato, red cabbage slaw, dripping chips</i> | £12.50 |
| BEER BATTERED HADDOCK <i>mushy peas, lemon, tartare sauce</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 |
| STONE BASS (GF) <i>Jerusalem artichoke puree, truffle & shrimp butter served with seasonal vegetables & potatoes</i> | £16.50 |
| BALLOTINE OF GUINEA FOWL <i>streaky bacon, black pudding & braised leg meat served with seasonal vegetables & potatoes</i> | £17.00 |
| 10OZ RIB EYE STEAK (GF*) <i>sautéed mushrooms & sunblush tomatoes, watercress, dripping chips, onion rings</i> | £19.50 |
| MUSSELS COOKED IN A CIDER & SMOKED BACON CREAM (GF*) <i>kale, crusty bread</i> | £7.00/£13.00 |
| SMOKED HADDOCK & LEEK RISOTTO (GF) <i>poached egg, parmesan</i> | £13.50 |
| SPATCHCOCK QUAIL (GF) <i>pomegranate & cardamom glaze, seasonal vegetables & potatoes</i> | £16.50 |
| GAME BOURGUIGNON (GF) <i>creamy mash, braised red cabbage</i> | £13.50 |

SIDES (£3.50)

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| DRIPPING COOKED CHIPS (V*/VG*/GF*) | BACON CREAMED SPROUTS (V*/GF) |
| CREAMED POTATO (GF) | DRESSED SALAD (V/VG/GF) |
| PARMESAN TRUFFLE FRIES (V*/GF*) | ANISE GLAZED CARROTS (V/VG/GF) |
| MAPLE ROASTED PARSNIPS (V/VG/GF) | MIXED SEASONAL VEGETABLES (V*/VG*/GF) |

VEGAN/VEGETARIAN MENU

NIBBLES

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|--|-------|
| MARINATED MIXED OLIVES (V/VG/GF) | £4.50 |
| FRESHLY BAKED BREADS & OILS (V/VG*/GF*) | £4.00 |
| CRANBERRY, CASHEW & WALNUT HOUMOUS (V/VG/GF*) <i>pitta breads</i> | £5.50 |
| TOMATO & SWEET CHERRY PEPPERS (V/VG/GF*) <i>pitta breads</i> | £6.00 |
| CUP OF SEASONAL SOUP (V/VG/GF*) <i>freshly baked soda bread</i> | £3.50 |

STARTERS

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|--|-------|
| SWEETCORN, CHILLI, GINGER & COCONUT BROTH (V/VG/GF*) <i>freshly baked soda bread</i> | £5.50 |
| MOROCCAN STYLE HEIRLOOM CARROT SALAD (V/VG/GF) <i>pomegranate, kale, quinoa granola, tahini dressing</i> | £6.50 |
| GOATS CHEESE ROLLED IN BEETROOT POWDER (V/GF) <i>pickled beetroot, puree, pickled raspberries, balsamic jelly</i> | £7.50 |

MAINS

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| ROOT VEGETABLE & CHESTNUT ROAST (V/VG/GF) <i>Jerusalem artichoke puree & crisps, seasonal vegetables & potatoes</i> | £13.00 |
| WILD MUSHROOM, CHESTNUT & SPINACH WELLINGTON (V/VG) <i>seasonal vegetables & potatoes</i> | £12.50 |
| WILD MUSHROOM & SPINACH LASAGNE (V/GF) <i>celeriac pasta, goats cheese, dressed salad</i> | £11.50 |
| TRUFFLED MAC & CHEESE (V) <i>flatbread & dressed salad</i> | £11.50 |
| CAULIFLOWER, CHICKPEA, CASHEW & SPINACH CURRY (V/VG/GF*) <i>basmati rice, flatbread</i> | £12.00 |
| STIR FRIED VEGETABLES SERVED ON A SIZZLING SKILLET (V/VG/GF*) <i>sweet chilli jam, basmati rice, flatbread</i> | £11.50 |

PIZZA MENU

Fresh stone baked pizzas made with the finest ingredients.

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12" CLASSIC CHOICE

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| Cheese & sunblush tomato | £10.00 |
| Chorizo | £11.50 |
| Parma ham and pineapple | £11.50 |
| Wrekin blue cheese & mushrooms | £10.50 |

12" CHEF'S CHOICE

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| Goats cheese, sunblush tomato, cherry pepper | £11.00 |
| Festive pizza, turkey, sausage meat, cranberry & pigs in blankets | £13.00 |
| Pulled beef & chilli | £12.00 |
| Shropshire salumi, olives, Wrekin blue cheese | £11.50 |

12" VEGAN CHOICE

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| Sunblush tomato with vegan cheese | £10.00 |
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EXTRA TOPPINGS £0.50 each

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| Parma ham | Shropshire salumi |
| Wrekin blue cheese | Olives |
| Cherry peppers | Mushrooms |
| Goats cheese | |

GARLIC BREAD & CHIPS

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

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BASCHURCH

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Available 12.00pm - 9.00pm Saturday

SEASON'S BEST FOR...

FOOD ALLERGY INFORMATION:

V Suitable for vegetarians

V* Can be adapted for vegetarians

Apples, clementines, blackberries, damsons, pears.

VG Suitable for vegans

VG* Can be adapted for vegans

GF This dish is gluten free

GF* Can be adapted to be gluten free

DESSERTS

| | |
|---|-------|
| CHRISTMAS PUDDING (V/GF*) | £6.00 |
| <i>brandy sauce, red currants</i> | |
| CHOCOLATE & ALMOND CAKE (GF) | £7.00 |
| <i>red wine jelly, chocolate ganache, cherries</i> | |
| VANILLA CRÈME BRÛLÉE (V/GF*) | £6.50 |
| <i>bay, Armagnac & earl grey prunes, cardamom & orange biscuits</i> | |
| BLUE CHEESE CHEESECAKE (V/GF*) | £7.00 |
| <i>walnut & toffee crumb, saffron poached pear, pear puree</i> | |
| SELECTION OF BRITISH & CONTINENTAL CHEESE (GF*) | £9.00 |
| <i>celery, grapes, quince jelly, chutney, biscuits & wafers</i> | |
| 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)

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|---|-------|
| CHRISTMAS PUDDING (V/GF*) | £6.00 |
| <i>brandy sauce, red currants</i> | |
| VANILLA CRÈME BRÛLÉE, (V/GF*) | £6.50 |
| <i>bay, Armagnac & earl grey prunes, cardamom & orange biscuits</i> | |
| APPLE & PEAR CRUMBLE (V/VG*/GF) | £6.00 |
| <i>cranberry granola topping, ice cream</i> | |
| HAND ROILED PAVLOVA 'AFTER EIGHT' (V/GF) | £6.00 |
| <i>vanilla ice cream</i> | |
| GINGER & COCONUT MILK RICE PUDDING (V/VG/GF) | £6.50 |
| <i>rum & pineapple</i> | |
| STICKY TOFFEE PUDDING (V/VG*) | £6.00 |
| <i>toffee sauce, vanilla ice cream</i> | |
| 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*) | £9.00 |
| <i>celery, grapes, quince jelly, chutney, biscuits & wafers</i> | |