

## NIBBLES.....

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| HOMEMADE BREAD (V, VG, GF*)<br><i>mixed marinated olives, flavoured oil</i>                  | £8.00 |
| GUINNESS & SMOKED CHEDDAR CROQUETTES (V)<br><i>red onion jam</i>                             | £7.50 |
| TEMPURA PRAWNS (P, GF*, DF*)<br><i>spring onion, coriander &amp; <b>Korean BBQ</b> sauce</i> | £8.00 |
| MOROCCAN SPICED HUMMUS (V, VG*, GF*)<br><i>whipped goats cheese, pistachio, sour dough</i>   | £6.50 |
| SHROPSHIRE GOLD BATTERED FISH GOUJONS (P)<br><i>tartar sauce, fresh lemon</i>                | £7.50 |
| NEW INN SOUTHERN FRIED CHICKEN (DF*)<br><i>Wrekin blue mayonnaise</i>                        | £8.00 |

## TO BEGIN.....

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| SOUP OF THE DAY (V, VG*, GF*)<br><i>seasonal garnish, homemade bread, flavoured butter</i>                                  | £7.00  |
| HARISSA GLAZED CARROTS (V, GF)<br><i>whipped goats cheese, coriander oil, toasted pistachio crumb, micro coriander</i>      | £8.00  |
| CONFIT SEA TROUT (GF, P)<br><i>beetroot carpaccio, pickled candied beetroot, horseradish cream, toasted nori, sourdough</i> | £9.00  |
| SMOKED CHICKEN & HAM HOCK PRESSING (GF*)<br><i>Baschurch apple &amp; cranberry chutney, baby brioche loaf</i>               | £9.50  |
| PAN ROAST SCALLOPS (P*, GF)<br><i>watermelon tartare, pulled pork crisp, spiced chicken veloute</i>                         | £14.50 |
| SPICED KATSU "SCOTCH EGG"<br><i>spiced scotch egg, katsu sauce, spring onion, crispy chilli, peanut</i>                     | £9.00  |

## MAINS.....

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| NEW INN BEEF WELLINGTON<br><i>horseradish creamed potato, clapsnot, cavolo nero, &amp; bone marrow jus</i>   | £30.00 |
| FISH DISH OF THE DAY (SEE SPECIALS MENU)   |        |
| TRIO OF WENLOCK EDGE PORK<br><i>tenderloin, crispy belly pork, black pudding, roast onion pomme dauphine<br/>glazed carrot, burnt pear puree, kale, pork &amp; cider sauce</i> | £26.00 |
| BEETROOT & SHALLOT TART TATIN (V)<br><i>blue cheese, roast chicory, kale, caramelised pear &amp; walnut</i>  | £21.00 |
| PAN ROAST DUCK BREAST<br><i>confit duck leg pie, duck fat fondant, glazed beetroot, parsnip,<br/>baby leeks, duck sauce</i>  | £28.00 |

## NEW INN CLASSICS.....

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|---|----------------|
| SHROPSHIRE GOLD BEER BATTERED FISH (P)<br><i>hand cut chips, crushed minted peas, tartar sauce (add katsu curry sauce £2.50 *)</i>                                  | £12.50/ £16.50 |
| CHEF'S HANDMADE PIE OF THE DAY<br><i>creamed potato or hand cut chips, seasonal garnish &amp; bone marrow gravy</i>   | £17.00         |
| HAND PRESSED STEAK BURGER (GF*, DF*)<br><i>hand cut chips, smoked bacon, melted cheddar, burger relish, mustard mayonnaise<br/>gherkin, pickled red onion, slaw</i> | £16.50         |
| NEW INN FISH PIE (P, GF)<br><i>duchess potato, garlic butter prawns, sautéed greens</i>   | £19.50         |
| SOUTHERN FRIED CHICKEN BURGER<br><i>fries, melted cheddar, pickled red onion, Korean BBQ, blue cheese mayonnaise</i>  | £16.00         |
| TREACLE & GUINNESS GLAZED BEEF SHORT RIB<br><i>beef dripping carrots, parmesan &amp; truffle hassle back, roast onion, tenderstem</i>                               | £26.00         |
| HAND ROLLED 10OZ SHROPSHIRE RIB-EYE<br><i>hand cut chips, confit tomato, sauteed mushrooms, dressed rocket, onion rings</i>   | £29.00         |

## SIDES.....

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| CHIPS (V, VG, GF)  | £4.00 |
| PARMESAN & TRUFFLE FRIES (V, VG*, GF)  | £4.50 |
| PANACHÉ OF SEASONAL VEGETABLES (V, VG*)  | £4.00 |
| ONION RINGS (V, VG)  | £3.75 |
| NEW INN SAUCES (GF)<br><i>peppercorn, bone marrow jus, Wrekin blue cheese, chimichurri</i> | £3.00 |

## DESSERTS.....

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| "CHOCOLATE ORANGE" (GF, V)<br><i>tempered chocolate, orange &amp; pistachio sponge, dark chocolate ganache,<br/>fresh orange segments, chantilly</i> | £9.00  |
| LEMON CURD & WHITE CHOCOLATE TART (V)<br><i>blueberry &amp; mint compote, mint chocolate chip ice cream</i>  | £8.50  |
| BLACK FOREST CHEESECAKE<br><i>coco tuille, griottine cherries, kirsch syrup, cherry ice cream</i>  | £8.00  |
| WINTER "BERRIES & CREAM" (V)<br><i>blackcurrant fool, vanilla crème Anglaise, white chocolate feuilletine, pistachio crumb</i>                       | £9.50  |
| BRITISH CHEESE BOARD (V*, GF*)<br><i>chef's selection of cheeses, traditional garnish &amp; seasonal chutney</i>                                     | £10.00 |