

NIBBLE WITH YOUR TIPPLE

- Lambing Shed Pork Pie with Piccalilli £4.95
Local Sausage Roll with HP Sauce £4.95
Frosty's Little Porkies with mustard mayonnaise £4.95
Mafeking of Macclesfield Charcuterie, Burt's Blue Cheese and rustic bread, with onion chutney £6.50
Flour Water Salt Sourdough Bread and Olives- £4.00



Est. 1715

TO BEGIN OR SHARE

The Church Inn 'Fisherman and Butcher's' Board

Smoked Salmon with Horseradish Crème Fraiche, Lambing Shed Pork Pie, Frosty's Little Sausages, Salt and Pepper Squid, Smoked Mackerel and Red Onion Pate, Fish Cake with lemon mayonnaise served with Artisan Breads **£24.95**

Enough for four to share as a starter and two as a main course

The Church Inn Seafood Plate, lightly floured and fried monkfish, squid, haddock and langoustine with homemade tartare sauce and lemon mayonnaise £17.95

Lime Cured Stone Bass, fennel and grapefruit salad, miso caramel, crispy noodles £8.95

Chicken and Ham Hock Terrine with wild garlic mayonnaise and morel mushrooms £7.50

Fresh Pea and Mint Risotto, pea shoots £5.95

Clonakilty Black Pudding Croquette, egg yolk puree, crispy bacon £6.25

Scottish Smoked Salmon and Haddock Fishcake, pickled carrot, saffron mayonnaise £6.95

Potato and Wild Garlic Soup, Cornish kern £5.50

SEASONAL SPECIALS

Prime Roast Beef, Yorkshire pudding, roast potatoes, seasonal vegetables and gravy £14.95

Roast Rump of Lamb, roast potatoes, seasonal vegetables and gravy £19.50

Pan Roasted Turbot, cuttlefish ravioli, tomato consommé, fondant potato £18.95

Pan Fried Chicken Breast, Burts Blue veloute, baby leeks and herb dumplings £14.95

Wild Garlic Gnocchi, pistou and St George mushrooms £12.95

Pork Belly, fennel crusted cheek, glazed salsify and potato dauphine £16.95

28 Day Aged Cote de Boeuf, crispy onions, Aligot mash and creamed leeks £50 (*for two to share*)

ACCOMPANIMENTS

- Creamed Leeks, Chives, Lardons £3.75
Aligot Mashed Potato £3.25
Fennel, Citrus and Green Leaf Salad £3.75
Masseys Farm Chips £3.25
Broccoli with wild garlic pesto and pine nuts £3.75

PUDDINGS

- Hot Chocolate Fondant**, chocolate ice cream £6.50
Raspberry Soufflé, oat tuille, whiskey and honey foam, vanilla ice cream £6.50
Strawberry Mille Feuille, strawberry gel and yoghurt glaze £6.50
Iced Lemon Parfait, Italian meringue, lemon curd, shortbread and lemon ganache £6.50
Treacle Tart, brown bread ice cream, malt £6.50
Cheshire Farm Ice Cream from Double chocolate, strawberries and cream, pistachio, mango and passion fruit
2 scoops £2.95 , 3 scoops £3.95

WHAT GROWS TOGETHER GOES TOGETHER

We work with seasonal ingredients as much as possible and we source your food from Local Artisan Bakers, Farmers, Butchers and Cheesemakers.
All our seafood is delivered fresh on a daily basis and our award winning kitchen team cook with great passion and care for your enjoyment.

CHURCH INN FAVOURITES

Whole Roasted Flat Fish of the Day, sautéed potatoes, peas & bacon, caper butter sauce £15.95

Homemade Venison Burger, welsh rarebit and crispy onions, Massey farm chips £14.95

Craft Lager Battered Haddock, Massey's farm chips, garden peas, tartare sauce £13.75

Chicken Pot Pie, cured pork cheek, mashed potato £14.95

8oz Flat Iron Steak, chips, béarnaise £17.95 (*served medium rare*)

Honey Glazed Anglesey Feta and Pistachio Filo Pie, with red pepper jam and roasted tomato and cinnamon sauce £13.95

Traditional Faggots, aligot mash and onion gravy £12.95

CHURCH CHEESE BOARD

Richard and his Church team select cheeses from British cheese farms recommended by our Cheese 'Champion' Carole from the famous **Chester Cheese Shop**,
All served with chutney and biscuits, celery and grapes.
Cheese Plate for one £6.50
Cheese Plate for two to share £9.95

Occasions to Enjoy at The Church Inn in Mobberley...

Private Dining for Guests

We have two beautiful and historic private dining rooms upstairs here at the Church Inn for you and friends to enjoy.

The 'Chef's Library' seats up to eight and the 'George Mallory Room' seats up to twenty four.

Please ask us for details and indeed a tour.

Business Meetings

If you need to entertain clients and enjoy meetings away from the office in beautiful surroundings, then look no further. We have everything you will need for your meeting and entertaining.

The 'Chef's Library' seats up to eight and the 'George Mallory Room' seats up to twenty four.

Please ask us for more details.

Mornings at the Church Inn

Enjoy Coffee and biscuits from 10.30am every day or maybe tea in the afternoon from 3pm to 5.00pm Monday to Saturday

Weekday Lunchtimes at the Church Inn

Our chefs offer lighter lunches for your enjoyment from 12 mid-day until 5.30pm in addition to our main menu.

Sunday at the Church Inn

Enjoy our pub walk (leaflets in the bar)

before returning to tuck in to our 28 day aged

Roast Sirloin of Beef with all the trimmings along

with all the Church Inn favourites from our Sunday menu

Gin or Wine Tastings

Book a Gin or Wine Tasting with friends held in our George Mallory Private Room.

Both tastings can be tailored to suit your occasion.

We are happy to show guests the room and discuss the tastings in more detail