

## NIBBLE WITH YOUR TIPPLE

- Cheshire Pork Pie Piccalilli £4.95
- Warm Pork Sausage Roll HP Sauce £4.95
- Frosty's Little Porkies mustard mayonnaise £4.95
- Crispy Chicken Wings citrus chilli caramel £5.00
- Clonakilty Black Pudding Fritters chutney £4.95
- 'Flour Water Salt' Sourdough Bread & olives £4.95



Circa 1715

## 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.*

## TO BEGIN OR SHARE

**The Church Inn Sharing Board**, salmon and haddock fishcake, lamb and feta croquettes, smoked salmon, porkies, chicken & bacon terrine, chicken wings with lemon and lime chilli dressing & sourdough (enough for three or four to share) £22.95

**The Church Inn Farmer's Board Local** pork pie & pork sausage roll, potted ham hock, Cornish Yarg cheese, Burt's blue cheese, pickles, onion chutney & breads (enough for two or three to share) £14.95

**Salmon and Haddock Fishcake** tomato and chilli jam £6.95

**Lamb and Feta Croquette**, crispy bacon and black garlic mayonnaise £7.95

**Chicken, Bacon and Mushroom Terrine** toasted sourdough, truffle mayonnaise and crispy sage £7.50

**Applewood Smoked Cheese Soufflé** crispy ham hock and tomato chutney £7.50

**Broccoli and Burt's Blue Cheese Soup**, sourdough bread £5.50

**Crayfish and Crab Cocktail** Thermidor sauce, rocket, soft poached quail's egg, pickled cucumber, parmesan crisp £8.50

## SEASONAL SPECIALS

**Slow Braised Pork Belly**, fennel puree, little rosti potatoes, choucroute £17.50

**Pan Roasted Lamb Rump**, wild garlic & water cress puree, truffle mash, green beans, confit tomatoes, red wine sauce £19.50

**Oven Roasted Rabbit**, stuffed with confit leg & rosemary, carrot puree, baby carrots, candied hazelnuts and black pudding beignet £17.50

**Pan Seared Hake**, puy lentils, wild mushrooms, pancetta, tenderstem broccoli, mushroom tea £17.95

**Spiced Falafel** in pitta bread, smoked aubergine butter, hummus, tomato salsa, avocado and halloumi fries £14.95

**Cote de Beouf** Aligot mash, braised leeks, crispy onions, tenderstem broccoli £60.00 (for two to share)

## ACCOMPANIMENTS

- Leek & Cheese Gratin £3.95
- Aligot Mashed Potatoes £3.50
- Massey's Farm Chips £3.50
- Peas, pancetta, gem lettuce in a butter emulsion £3.75
- Rocket and Parmesan Salad £3.75

## PUDDINGS

*All at £6.50 each*

- Rhubarb Soufflé, stem ginger ice cream
- Salted Caramel Chocolate Fondant vanilla ice cream, shortbread crumb
- Valencia Orange Tart, orange crisp, granola & chocolate cream
- Ginger & Caramelized Apple Crumble, vanilla custard
- Vanilla, Chocolate & Butterscotch Mille Feuille, fresh honeycomb
- Cheshire Farm Ice Creams, choose from double chocolate, strawberry, honeycomb, vanilla, mint choc-chip 2 scoops £3.75, 3 scoops £4.95

## COUNTRY TAVERN FAVOURITES

**Fish of the Day**, sautéed potatoes, peas, bacon, caper butter £16.95

**Lamb Burger**, halloumi, crispy onions, tzatsiki, Massey farm chips £14.95

**Craft Lager Battered Fish**, Massey farm chips, garden peas, tartare sauce £13.95

**Feather Blade of Beef & Caramelised Onion Pie**, topped with marrowbone mash, garden peas, ale gravy and a handful of Massey's Farm chips £17.95

**8oz 28 Day-Aged Flat Iron Steak**, thin chips, béarnaise £17.95 (served medium rare)

**Beetroot, Feta & Pistachio Pie**, red pepper jam, tomato & cinnamon sauce £13.95

**Cod, Salmon and Crayfish Gratin**, white wine sauce, spinach, mash £14.95

**French Trimmed Chicken Breast**, wild garlic and parmesan dumpling, crispy leeks, brandy and Dijon cream sauce £15.95

## CHURCH CHEESE BOARD

*Richard and his Church team select cheeses from British 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 £7.95

# *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 and homemade cake 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*

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- Salmon and Haddock Fishcake** tomato and chilli jam **£6.95**
- Lamb and Feta Croquette** crispy bacon and black garlic mayonnaise **£7.95**
- Chicken, Bacon and Mushroom Terrine** toasted sourdough, truffle mayonnaise and crispy sage **£7.50**
- Applewood Smoked Cheese Soufflé** crispy ham hock and tomato chutney **£7.50**
- Broccoli and Burt's Blue Cheese Soup** sourdough bread **£5.50**
- Crayfish and Crab Cocktail** Thermidor sauce, rocket, soft poached quail's egg, pickled cucumber, parmesan crisp **£8.50**

## SEASONAL SPECIALS

- Prime Roast Sirloin of Beef** Yorkshire pudding, roast potatoes, seasonal vegetables and gravy **£15.95**
- Pan Roasted Lamb Rump** Yorkshire pudding, roast potatoes, seasonal vegetables and gravy **£19.50**
- Pan Seared Hake** puy lentils, wild mushrooms, pancetta, tenderstem broccoli, mushroom tea **£17.95**
- Spiced Falafel** in pitta bread, smoked aubergine butter, hummus, tomato salsa, avocado and halloumi fries **£14.95**
- Cote de Beouf** Aligot mash, braised leeks, crispy onions, tenderstem broccoli **£60.00 (for two to share)**

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- Lamb Burger**, halloumi, crispy onions, tzatsiki, Massey farm chips **£14.95**
- Craft Lager Battered Fish**, Massey farm chips, garden peas, tartare sauce **£13.95**
- Feather Blade of Beef & Caramelised Onion Pie**, topped with marrowbone mash, garden peas, ale gravy and a handful of Massey's Farm chips **£17.95**
- 8oz 28 Day-Aged Flat Iron Steak**, thin chips, béarnaise **£17.95 (served medium rare)**
- Beetroot, Feta & Pistachio Pie**, red pepper jam, tomato & cinnamon sauce **£13.95**
- Cod, Salmon and Crayfish Gratin**, white wine sauce, spinach, mash **£14.95**
- French Trimmed Chicken Breast**, wild garlic and parmesan dumpling, crispy leeks, brandy and Dijon cream sauce **£15.95**

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- Rocket and Parmesan Salad** **£3.75**
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- Salted Caramel Chocolate Fondant** vanilla ice cream, shortbread crumb
- Valencia Orange Tart**, orange crisp, granola & chocolate cream
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- Vanilla, Chocolate & Butterscotch Mille Feuille**, fresh honeycomb
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