

## NIBBLE WITH YOUR TIPPLE

Warm Potted Ox Cheek, crisp toasts, horseradish cream £5.95

Homemade Sausage Roll, piccalilli, £3.95

Crispy Chicken Wings, citrus chilli caramel £5.00

Clonakilty Black Pudding Fritters, chutney £4.95



Circa 1715

## WHAT GROWS TOGETHER GOES TOGETHER

*We cook with seasonal ingredients as much as possible and work tirelessly to support local farmers, suppliers and brewers.*

*Potatoes, eggs, meat, artisan breads, cheeses, vegetables and cask ale are fine examples. Our fresh fish is delivered daily from designated trawlers. Our award-winning kitchen team cook with great care and passion for your enjoyment.*

## TO BEGIN OR SHARE

**The St Wilfrid's Board**, lamb and feta croquettes, homemade sausage roll, warm potted ox cheek, smoked salmon and crab, sweet and sour heritage tomatoes with Burrata, chicken wings with lemon and lime chilli dressing & sourdough  
*enough for three to four to share £24.95 or for two to share £15.95*

**Black Bomber Cheese Soufflé**, tomato and caramelised onion chutney £7.95

**Pan Seared Seabass**, charred baby gem, Caesar dressing, olive tapenade, parmesan crisp £7.95

**Lamb and Feta Croquette**, pea puree, juniper crumb, feta cheese £7.95

**Grilled Asparagus**, crispy hen's egg, pancetta, wild garlic and watercress puree £7.95

**Cauliflower and Almond Soup**, pancetta, olive oil, crusty bread £5.95

**Crab and Scottish Smoked Salmon Salad**, avocado puree, fennel, apple, crab mayonnaise £8.50

## SEASONAL SPECIALS

**Pan Roasted Lamb Rump**, balsamic caramelised shallots, smoked marrow mash, tenderstem broccoli, red wine jus £19.50

**Applewood Smoked Cheese, Leek and Potato Pithivier**, cauliflower puree, heritage beetroot salad £13.95

**Pan Roasted Cod Fillet**, curried mussels, julienne vegetables and wilted spinach, new potatoes £16.95

**Portobello Mushroom 'Kiev'**, vine roasted tomatoes, charred baby gem, sautéed potatoes £13.95

**Pan Roasted Chicken Supreme**, braised leeks, blue cheese sauce, buttered new potatoes £15.95

**Pan Roasted, Bacon Wrapped Pork Tenderloin**, potato and truffle puree, wilted spinach, toasted pine nuts, red wine jus £18.95

## COUNTRY TAVERN FAVOURITES

**Craft Lager Battered Fish**, Massey's Farm chips, garden peas, tartare sauce £14.95

**Haddock, Salmon and Crayfish Gratin**, white wine sauce, spinach, sautéed greens £14.95

**28 Day Aged Moberley Angus Burger**, crispy onions, Cricketer's Cheddar, tomato and caramelised onion chutney, fries £14.95

**Feather Blade of Beef & Caramelised Onion Pie**, topped with marrowbone mash, garden peas, ale gravy and a handful of Massey's Farm chips (*The oven's so busy we don't bake pies on Sundays*) £17.95

**10oz Prime 28 Day Aged Sirloin Steak**, blooming shallots, confit tomatoes, Massey's Farm chips £24.95  
*Enjoy a fresh homemade Diane Sauce or a Mixed Peppercorn Sauce with your steak for £2.50*

**Lemon Sole**, sautéed potatoes, peas, bacon, caper butter £16.95

## PUDDINGS OR CHEESE

*All at £6.50 each*

**Sticky Toffee Soufflé**, toffee sauce, vanilla pod ice cream

**Rhubarb Panna Cotta**, poached rhubarb, almond biscuit

**Chocolate Ganache Cake**, cherry coulis, chocolate soil, cream

**Fresh Strawberries**, meringue, garden mint gel, vanilla cream

**Cheshire Farm Ice Creams**, choose from chocolate, strawberry, honeycomb, vanilla, mint choc-chip 2 scoops £3.75, 3 scoops £4.95

**Church Cheese Plate**, 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. £7.95*

## ACCOMPANIMENTS

Artisan Bread and whipped butter for two £4.50

Buttered Seasonal Greens £3.95

Aligot Mashed Potatoes £3.95

Massey's Farm Chips £3.50

Peas, Pancetta, Gem Lettuce in a butter emulsion £3.75

Dressed Caesar Salad £3.75

## 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 £15.95

*Or*

**Roasted Half Duck**, black cherry compote, gravy and all the trimmings £17.95

# WINES

*During the closure of our pubs, we all had time to reflect and enjoy wine! We have put together this list with many of our favourites and the 'most liked' wines of our loyal and supportive customers who kindly used our 'Pub Hubs' whilst we were closed. Thank you for being there for us and sharing our wines.*

*We have put a ☺ (Tim, our 'Wine Man's' choice) by the absolute favourites! Wines also served by the glass are marked with a 🍷 glass symbol.*

## RED

- Bellefontaine Cabernet Sauvignon, France** - Easy drinking Languedoc Cabernet, blackcurrant fruit with a smooth finish. **£19.95**
- Mucho Mas Merlot, Chile** - Classic easy drinking Merlot with 'mucho' appeal. Plum, blackcurrant and cranberry aromas burst from the glass. **£20.95 🍷**
- Les Volets Pinot Noir, France** - Cherry, strawberry and raspberry notes with chocolatey vanilla hints. The favourite Pinot Noir of the Cholmondeley Arms and rightly so. A lovely Pinot Noir from Languedoc. **£22.95 🍷**
- Sixty Clicks Shiraz, Australia** - Chocolate, vanilla and oaky notes with blackcurrants. Smooth and easy to drink. **£23.95 🍷**
- Burlesque Old Vine Zinfandel, U.S.A.** - The red Zinfandel grape is known as Primitivo in Italy. This wine doesn't disappoint... great big red fruits, smooth and deep in flavour. a beauty! **£24.95 ☺**
- Pablo Y Walter Malbec, Argentina** - A classic wine from Mendoza and true favourite of our customers and team alike! **£24.95 🍷**
- Ontanon Rioja Ecologico, Spain** - Bright cherry and raspberry aromas balanced by sweet spice. The palate is structured with complex, ripe red fruit, clove and black pepper characters. **£26.95 ☺**
- Albacea Monastrell, Spain** - A really big wine! Oak, vanilla and chocolate notes. One of my favourite Spanish wines, made with the Monastrell grape (the Mourvedre in France). A really delicious red! **£26.95 ☺**
- Showdown Cabernet Sauvignon, U.S.A.** - Blackcurrant, plum and cassis notes with a hint of vanilla. A light ruby red with a dark chocolate finish. So lovely... one of my favourites. **£26.95 ☺ 🍷**
- Nieto Senetiner Bonarda, Argentina** - The Bonarda grape originates from Italy but Argentina have made it their second most popular grape after Malbec. This is a smooth, deep red with a spicy finish. **£29.00 ☺**
- Zarihs Syrah Borsao, Spain** - Vanilla, oak and chocolate notes with a hint of cassis. Really wonderful Syrah. Got to be matched with wholesome beef, lamb and game dishes. **£34.00 ☺**
- Cave de Tain Crozes-Hermitage, France** - Northern Rhone classic Syrah with lovely plum and black fruit notes perfect with a great beef dish. **£34.00 ☺**
- Chateau Pineraie, L'Authentique Cahors** - A really good Cahors, plenty of fruit, lots of blackberry and toasted oak...this is an excellent French Malbec. **£36.00 ☺**
- Bobos Finca Casa La Borracha, Spain** - Oak, vanilla and coffee notes. This is a medium red from the Bobal grape, the third most popular grape in Spain. A great wine for the price. **£37.00 ☺**
- Macia Batle Reserva Privado, Mallorca, Spain** - Manto Negro, Callet and Cabernet Sauvignon Grapes come together to make a wonderful wine. The label is designed each year by a different local artist. This is a top end wine from a winery close to our hearts. **£42.00 ☺**
- Araldica Barolo 'Flori', Italy** - You won't find a Barolo as good as this for the price! Light oak and vanilla notes stand out with red fruits. Barolo is a lighter full bodied red than one thinks, made from Nebbiolo grapes, which share the Piemonte landscape with Pinot Noir grapes... ideal growing conditions for a grape that doesn't grow well elsewhere. **£44.00 ☺**
- La Colombaia Amarone della Valpolicella Italy** - Plum, dark fruit, vanilla, caramel and chocolate notes make this wine one of my all-time favourites. **£48.00 ☺**

## SPARKLING

- Le Dolci Colline Prosecco Rosé, Italy** - Raspberry and strawberry notes make this Pink Prosecco really stand out. A great aperitif. **£25.95 ☺**
- Fontessa Prosecco - Veneto, Italy** - Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish. **£25.95 🍷**
- Chapel Down Brut, England** - The best fizz produced in England and could do battle with many Champagnes. A favourite of mine. **£29.95 ☺**
- Ferghettina Franciacorta Milledi, Italy** - The 'Champagne' of Italy! Fresh and elegant with white flower and citrus notes. The palate is complex with brioche, citrus and apple fruit characters giving a lovely weight and texture. The mousse is fine and persistent. **£36.95 ☺**
- Champagne Gremillet Brut NV, France 🍷**  
- Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish **£43.95**
- Champagne Charles Chevalier Brut d'Honneur Rosé, France** - A fresh, vivacious rosé with some depth and weight. Salmon pink with plenty of mousse; a classic 'biscuity' champagne nose is lifted by scents of fresh redcurrants. **£47.45 ☺**
- Pasquiers Rosé, France** - This Rose has been on the list for 10 years! There's plenty of character and finesse. Rich currant flavours provided by Grenache and tangy raspberry and spice from Cinsault before a dry and fresh finish. **£20.00 ☺ 🍷**
- Ontanon Clarete Pale Rosé, Spain** - Clarete is an officially classified style of Rosado - well-known within Rioja but almost never found outside the region. We are privileged to have it and having visited this Bodega myself it is renowned for great wines. **£24.95 ☺**

## ROSÉ

## WHITE

- Borsao Macabeo, Spain** - This is a lovely fruity wine, great as an Aperitif... or with fish **£18.50 ☺**
- Last Stand Chardonnay, Australia** - A classy chardonnay with buttered toast notes and creamy finish. **£20.95 🍷**
- Ca' di Ponti Grillo, Sicily** - Refreshing, crisp and dry white, perfect as an aperitif. **£20.95 ☺ 🍷**
- Adobe Viognier Reserva, Chile** - Peach, apricot and nectarine notes are present in this lovely wine from the Central Valley of Chile. **£22.95 ☺ 🍷**
- Cave de l'Ormarine Duc de Morny, Picpoul de Pinet, France** - Crisp flavours of citrus, apple and honeysuckle. **£24.95 🍷**
- K-Naia Verdejo, Spain** - One of the best Verdejo's I have tasted, great fruits with a smooth finish. **£25.95 ☺**
- Il Cascinone Camillona Sauvignon Blanc, Italy**  
- Tropical fruits from mango to papaya are the notes of this unique Italian Sauvignon Blanc. A refreshing white wine to drink on a warm summer's evening. **£25.95 ☺**
- Casa de Vila Nova Alvarino, Portugal** - peach and apple notes. A great alternative to the Spanish Albarino, great as an aperitif or indeed with fish and white meats. **£26.95 ☺**
- Seriously Cool Chenin, South Africa** - A classy chenin blanc from Stellenbosch with apple and pear notes with a hint of tropical fruits notes, a top chenin. **£26.95**
- La Ruchette Dorée, Côtes du Rhône Blanc, France** - Stand to one side Picpoul de Pinet! Grenache Blanc, Marsanne and Clairette grapes make this Rhone wine special. Côtes du Rhône blanc is one of my favourite white wines. Sunshine in a glass! **£26.95 ☺**
- Moko Black Sauvignon Blanc Marlborough, New Zealand** It's everything you would expect from a classy NZSB! **£26.95 🍷**
- La Battistina Gavi Italy** - A very popular Gavi. High-quality, complex white with apple and citrus notes. **£27.95**
- Clos de L'Eglise Macon Charnay, France** - Classic Burgundy a real favourite of our customers. **£28.95 ☺**
- Domaine de la Motte Petit Chablis, France** - Melon, green apple and peach notes. A very elegant Chablis. **£31.95 ☺**
- El Jardin de Lucia Albarino, Spain** - This Albarino really ticks the box, green apples and a subtle minerality, fresh and vibrant and what a label! If you love an Albarino then this is the one you will remember. **£35.00 ☺**