

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

St. Wilfrid's Rambler'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

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

Rainbow Beetroot and Heritage Carrot Salad, goats cheese mousse, rosemary focaccia crumb £6.95

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 Lancashire Lamb Rump, shallots caramelised in aged balsamic, smoked marrowbone mash, tenderstem broccoli, parsnip puree, Graham's tawny port jus £23.95

Pan Roasted, Bacon Wrapped Pork Tenderloin, potato and truffle puree, wilted spinach, carrot fondant, toasted pine nuts, Madeira jus £18.95

Pan Roasted Cod Fillet, curried mussels, julienne vegetables, wilted spinach, split peas £16.95

Pan Roasted Chicken Supreme, potato fondant, sautéed cabbage and pancetta, mushroom cream £15.95

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

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

COUNTRY TAVERN FAVOURITES

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

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

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

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

Fresh Fish of the Day, 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

White Chocolate Pana Cotta, passionfruit gel, poppy seed tuile

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