

NIBBLE with your TIPPLE

- Clonakilty Black Pudding Fritters, chorizo mayo £6.50
Pork, Apple & Beetroot Sausage Roll, heritage piccalilli £4.95
Roasted Chicken Wings, lime and mint yoghurt £5.50
Spiced Broccoli Fritters, tomato, chilli and lime salsa £5.50

TO BEGIN or SHARE

- St. Wilfrid's Rambler's Board, roasted chicken wings, spiced fishcakes, homemade sausage roll, black pudding fritters, beetroot and white port cured salmon, broccoli fritters
enough for three to four to share £25.95
- Spinach, Goat's Cheese and Mushroom Vol Au Vent, poached hen's egg, red pepper coulis £6.95
- Crispy Pork Belly, black pudding bonbon, celeriac remoulade, scallion, apple ketchup £8.95
- Heritage Beetroot and Graham's Fine White Port Cured Scottish Salmon, chive crème fraiche, pickled cucumber, shaved beetroot, golden raisin gel, croutons £11.95
- Butternut Squash and Sweet Pea Risotto, black olive and a parmesan tuille £7.95
- Roasted Vine Tomato Soup, goats cheese crouton, basil oil, focaccia £6.95
- Spiced Fishcakes, mango salsa, cucumber yoghurt, pickled carrot £8.95

ACCOMPANIMENTS

- Artisan Bread for two £4.50
Creamed Peas and Chorizo £3.95
Mixed Leaf Salad £3.95
Parmesan and Truffle Chips £3.95
Sugar Snaps and Tender-stem Broccoli £3.95



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.

SEASONAL SPECIALS

- Pan Roasted Pork Fillet, wrapped in Cumbrian air-dried ham, potato terrine, fennel purée, glazed carrots, crispy shallots, candied beetroot £23.95
- Pan Seared Cod Loin, sautéed peas and green beans, celeriac purée, pickled cucumber, flaked Devon crab, rocket and basil £17.95
- Pan Fried Fillet of Cheshire Beef, smoked marrowbone fondant potato, tender-stem broccoli, nettle pesto, crispy cavolo nero, pink shitaki, red wine jus £29.95
- Pan Roasted Chicken Supreme, chorizo pearl barley, butternut squash fondant, garlic spinach, artichoke purée, white wine sauce £17.95
- Smoked Aubergine, pomegranate, roasted red pepper, couscous, summer salad and lemon alioli £15.95

COUNTRY TAVERN FAVOURITES

- Church Inn Beer-Battered Haddock, Massey's Farm chips, lemon crushed peas, crème fraiche tartare sauce £15.95
- Chicken, Leek, Mature Cheddar Pie, truffle mash top, sautéed peas, sugar snaps and chorizo, heritage carrot £16.95
- 10oz Prime 28 Day Aged Sirloin Steak, black olive and onion tapenade, confit tomato, Massey's Farm chips £25.95
Enjoy a fresh homemade peppercorn sauce with your steak for £2.50
- Fresh Fish of the Day, truffle pea sauce, sautéed new potatoes, wild mushrooms, samphire £17.95
- 28-Day Aged Mobberley Angus Burger, Cheddar cheese, caramelised onions, sun blush tomato chutney, Massey's Farm chips £14.95

PUDDINGS or CHEESE

- Strawberry and Cream Soufflé, white chocolate ice cream, strawberry and mint salad, shortbread crumb £6.95
- Chocolate Brownie, salted caramel ice cream, pistachio brittle £6.95
- Blueberry Meringue Tart, raspberry sorbet, hazelnut praline £6.95
- Sticky Toffee Pudding, banana ice cream, toffee sauce, brandy snap £6.95
- Cheshire Farm Ice Creams, choose from vanilla, chocolate, strawberry, salted caramel, white chocolate, banana and a selection of sorbets 2 scoops £3.75, 3 scoops £4.95
- Church Cheese Plate, The Church Inn Kitchen 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

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 £17.95
Or
Special Roast of the Day
with all the trimmings £18.95