

## 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.



Circa 1715

## on Sunday

### Nibble with your Tipple

**Spiced Broccoli Fritters**, tomato, chilli and lime salsa **£5.95**

**Our Traditionally Handcrafted Scotch Egg**, truffled pea sauce **£5.95**

**Crispy Cornish Squid**, lemon, homemade aioli **£6.95**

**Roasted Cheshire Chicken Wings**, citrus chilli glaze **£6.95**

**Pork and Caramelised Onion Sausage Roll**, HP sauce **£5.95**

### To Begin or Share

**Crispy Lamb and Feta Croquette**, minted yoghurt and pea purée **£8.95**

**Pan Fried Wood Pigeon Breast**, seared Clonakilty black pudding, blackberry and port jus **£9.95**

**Hot Smoked Salmon and Cod Fishcake**, poached hen's egg, wilted spinach, hollandaise **£8.95**

**Pan Fried King Prawns**, garlic, chilli, lime and tomato, ciabatta **£11.95**

**Hand Dived Pan Seared Scallops**, mint pea purée, herb crumb, crispy pancetta **£14.95**

**Warm Crispy Haloumi Salad**, pickled radish, sour cream and chilli jam **£7.95**

**Freshly Made Soup of the Day**, bread and Maldon butter **£6.25**

### Sunday Specials

**28-Day Aged Roast Prime Sirloin of Lancashire Farmed Beef**, Yorkshire pudding, roast potatoes, seasonal fresh vegetables and gravy **£18.95**

**Roast Yorkshire Middle White Pork**, Yorkshire pudding, roast potatoes, seasonal fresh vegetables and gravy **£17.95**

**Roast Chicken Supreme**, Yorkshire pudding, roast potatoes, seasonal fresh vegetables and gravy **£17.95**

*We also offer a Mixed Roast of Beef and Pork for £19.95*

**Vegetarian Roasted Butternut Squash**, Yorkshire pudding, roast potatoes, seasonal fresh vegetables and gravy **£16.95**

**Fillet of Seabass**, warm salad of red onion, Yorkshire chorizo and new potatoes **£19.95**

**28-Day Aged Prime 8oz Beef Burger**, Cheddar cheese, caramelised onions, sun bluish tomato chutney, Massey's Farm chips **£15.95**

**Craft Ale Beer-Battered Haddock**, Massey's Farm chips, lemon crushed peas, fresh tartare sauce **£16.95**

**Pan Fried 6oz Fillet Steak**, wilted spinach, wild mushrooms, mustard and cheddar bon-bon, truffle cream **£29.95**

### In season

*Apples, beetroot, butternut squash, chives, fennel, kale, leeks, parsnips, rocket, shallots, wild mushrooms, cauliflower, potatoes, beef, rabbit, venison, lamb, cod, seabass, salmon*

### Accompaniments

**Artisan Bread for two**, Maldon salt butter **£5.95**

**Massey's Farm Chips** **£4.50**

**Dressed Mixed Leaf Salad** **£4.50**

**Parmesan and Truffle Chips** **£5.50**

**Buttered Sugar Snaps and Tenderstem Broccoli** **£4.50**

**Aligot Mashed Potato** **£5.50**

**Cauliflower Cheese** **£4.50**

### Puddings or Cheese

**Pear and Ginger Tart Tatin Soufflé**, ginger ice cream **£8.95**

**Sticky Toffee Pudding**, toffee sauce, vanilla ice cream **£7.95**

**Baked Vanilla Cheesecake**, black cherry and kirsch glaze **£7.95**

**Classic Plum and Apple Crumble**, cinnamon spiced custard **£7.95**

**Dark Chocolate Mousse**, passion fruit gel, chocolate chip cookie shards, salted caramel cremeux **£7.95**

**Cheshire Farm Ice Creams and Sorbets**, please ask one of our team about the lovely flavours we offer.  
**1 scoop £1.95 | 2 scoops £3.75 | 3 scoops £4.95**

**Church Cheese Plate**, The Church Inn Kitchen team select cheeses from British farms recommended by the Cheese Yard in Knutsford.  
*All served with chutney and biscuits, celery and grapes* **£10.95**

*Food described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please let us know and a member of our team will be happy to discuss your needs and provide you with full information of what allergens are included in our dishes.*