

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

In season

Bramley apple, Yorkshire rhubarb, sweet potato, spinach, bell peppers, pak choi, leek, kale, cauliflower, celeriac, artichoke, cabbage, venison, lamb, crab, pollack, salmon, haddock and prawns.

Nibble with your Tiptle

Courgette Fritters, broad bean and pea pesto, flaked Montgomery's Cheddar £6.95

Our Traditionally Handcrafted Scotch Egg, truffled pea sauce £7.95

Crispy Cornish Squid, lemon mayonnaise £7.25

Clonakilty Black Pudding 'Bon Bons', wholegrain mustard mayonnaise £6.95

Yorkshire Middle White Pork and Bramley Apple Sausage Roll, HP sauce £5.95

Artisan Bread for two, Maldon salt butter £5.95

To Begin or Share

St. Wilfrid's Rambler's Board, crispy squid, courgette fritters, lamb and feta croquette, smoked haddock and Montgomery's cheddar fishcake, Scotch egg, sausage roll, Clonakilty black pudding 'bon bons', artisan bread £29.95 for three or four to share

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

Slow Cooked Beef Brisket and Horseradish Hash, poached duck egg, mustard cream sauce £8.95

Smoked Haddock and Montgomery Cheddar Fishcake, wilted spinach, crispy samphire, dill and caper cream £8.95

Scottish Smoked Salmon, Crab, Avocado and Watercress Salad, pickled fennel, soda bread £12.50

Seared Hand Dived Scallops, rocket and coriander salad, honey and stem ginger dressing, lime crème fraîche £14.95

Heritage Beetroot, Anglesey Feta and Dill Salad, mint and honey yoghurt £8.25

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

Seasonal Specials

Seafood Risotto, sea bream, scallops, prawns, saffron, tomato and dill butter £22.95

Chef's Fresh Fish of the Day, please ask your server for today's dish - *Market Price*

White Nancy Goat's Cheese and Caramelised Red Onion and Spinach Filo Tart, pear, chicory and roasted hazelnut salad £17.95

Roasted Cauliflower Salad, wild rice, whipped Anglesey feta, pomegranate, mint, cucumber, honey yoghurt £17.95

Confit Duck Leg, creamed cabbage and bacon, boulangere potatoes £19.95

Oven Roasted Rack of Venison, hazelnut crust, heritage beetroot fondant, artichoke, pomme purée, pickled berries £27.95

Country Tavern Favourites

28-Day Aged Prime 8oz Beef Burger, Cheddar cheese, caramelised onions, sun blush tomato chutney, Massey's Farm Chips £16.95

Craft Ale Beer-Battered Haddock, Massey's Farm Chips, crushed garden peas, fresh tartare sauce £17.95

Steak and Kidney Pudding, cauliflower cheese, carrot purée £18.95

Slow Roasted Yorkshire Middle White Pork Belly, sweet potato mash, pak choi, honey, soy and stem ginger dressing £21.95

10oz Prime 28 Day Aged Sirloin Steak, confit tomato, roasted mushroom, mixed dressed leaves, Massey's Farm Chips £28.95

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

Accompaniments

Massey's Farm Chips £4.50

Dressed Mixed Leaf Salad £4.50

Parmesan and Truffle Chips £5.50

Buttered Spring Greens £4.50

Aligot Mashed Potato (cheesy mashed potato) £5.50

Cauliflower Cheese £4.50

Puddings or Cheese

Old Fashioned Blood Orange Soufflé, whisky marmalade syrup, blood orange sorbet £9.50

Sticky Toffee Pudding, toffee sauce, vanilla ice cream £8.25

Lemon Posset, blueberry compote, shortbread £7.95

Yorkshire Rhubarb and Apple Crumble, vanilla custard £7.95

Chocolate Truffle Cake, pistachio mascarpone, fresh fruit compote £8.25

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 £11.95

Sunday at The Church Inn

Enjoy our pub walk (*leaflets in the bar area*) before returning to tuck in to our

28-Day Aged Roast Prime Sirloin of Beef

Roast Yorkshire Middle White Pork

We also offer a Mixed Roast of Beef and Pork

Roast Chicken Supreme

Vegetarian Roasted Butternut Squash

All served with Yorkshire pudding, roast potatoes, seasonal fresh vegetables and gravy

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.



Sunday at The Church Inn

Enjoy our Church Inn pub walk
(leaflets in the bar) before returning
to tuck into a lovely Roast Sirloin
of Beef with all the trimmings.

*Sundays are special at the Church Inn
so please remember to book
with us well in advance.*

Occasions to enjoy with us...

Weekday Lunchtimes at The Church Inn

Our chefs cook lighter lunches
for your enjoyment,
From 12 Mid-day to 5pm
in addition to our main menu.

Private Dining at The Church Inn

We have two beautiful historic Private Dining Rooms
upstairs here at the Church Inn.

*The George Mallory Room seats up to 24 Guests
for a formal lunch or supper. The room can
be used for larger stand-up gatherings.*

*The Chef's Library seats up to 8 guests for family
occasions or business lunches and suppers.*

We cater for special family occasions, celebratory
parties, small weddings, funerals and meetings.

Please ask us for more details and a tour of the rooms.

Business Meetings at The Church Inn

If you need to meet and entertain clients or your
team from the office, in beautiful surroundings,
then look no further. We have everything you
will need for a professional gathering.

*Our Private Dining Rooms have space
for 8 people in the Chef's Library and for
22 boardroom style in the George Mallory Room.*

*So, bring the team together in lovely surroundings
and we will do the rest.*



Wine Tastings at The Church Inn

Come and relax in our private dining room,
tasting an excellent selection of wines specially selected
and presented to you by our very own 'Wine Man'...
owner Tim, with some canapé-style nibbles
to match the wines.

*There must be a minimum of 8 guests
to a maximum of 16 guests for a tasting.*

**Tastings can be booked between 6pm and 7.30pm
on Tuesday, Wednesday, Thursday
and occasional Friday nights.**

The Church Inn, Church Lane, Mobberley, Knutsford, Cheshire, WA16 7RD.

Telephone: 01565 873178 | Email: info@churchinnmobberley.co.uk | www.churchinnmobberley.co.uk

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.

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**



Circa 1715

on Sunday

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.

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.

Gluten Free

at



Circa 1715

In season

Lamb, rabbit, chicken, pork, broccoli, heritage tomatoes, new potatoes, asparagus, leafy greens, peas, aubergines, spring onions, fennel, samphire, mushrooms, cod, coley, haddock, plaice, pollock, sea bass, clams, prawns, thyme, lovage, chives, dill, mint, parsley, rosemary, sage, sorrel, tarragon, strawberries, raspberries

Nibbles and Starters

Honey and Thyme Crispy Beef
pickled cucumber £6.95

Crispy Squid
fresh lemon, homemade aioli £6.95

Roasted Chicken Wings
citrus chili glaze £6.95

Spiced broccoli fritters
tomato, chilli and lime salsa £5.95

Beetroot Cured Sea Trout
pickled fennel, horseradish cream £8.95

Pan Fried King Prawns
garlic, chilli, lime and tomato, gluten free bread £11.95

Crispy Halloumi Salad
pickled radish, sour cream and chilli jam £6.95

Freshly Made Soup of the Day
gluten free bread and whipped butter £6.25

Fresh Asparagus
shaved parmesan, poached egg, Hollandaise sauce £7.95

Favourites and Specials

Fresh Fish of the Day

sautéed new potatoes, peas, bacon, caper butter **Market price**

10oz Prime 28 Day Aged Sirloin Steak
confit tomato, mixed dressed leaves, roasted mushroom Massey's Farm chips £28.95

Oven Roasted Lemon and Thyme Chicken Supreme
rosti potato, charred broccoli, pan juices £18.95

Seared and Roasted Baby Aubergine
broccoli and coriander rice, pomegranate molasses, mint yoghurt £17.95

Pan fried Sea Bream
langoustine bisque, saffron mashed potato, pickled cucumber, samphire £19.95

Slow Roasted Pork Belly
seared fennel, Aligot mash, Taunton cider gravy £21.95

Accompaniments

Mixed Leaf Salad £4.50

Parmesan and Truffle Chips £5.50

Sugar Snaps and Tender-stem Broccoli £4.50

Massey's Farm Chips £4.50

Aligot mashed potato £5.50

Puddings or Cheese

All desserts £7.95 each

Peach Melba Souffle
poached peach, thyme, coconut ice-cream £7.95

British Strawberries and Chantilly Cream
loveage pesto, Champagne sorbet £7.95

Cheshire Farm Ice Creams and Sorbet
Choose from vanilla, chocolate, strawberry, salted caramel, coconut, ginger ice-creams, and lime, mango, Champagne and wild cherry sorbet
1 scoop £1.95 | 2 scoops £3.75 | 3 scoops £4.95

Church Inn 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 £9.95

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.