

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

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

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**

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 £21.95

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

28-Day Aged Prime 8oz Beef Burger, Cheddar cheese, caramelised onions, sun bluish 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**

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**

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

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.

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**

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.