

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

Ham Hoek 'Bon Bons',

summer vegetable piccalilli, watercress **£6.95**

Cumberland Sausage Roll,

rhubarb and wild garlic jam **£6.95**

Little Merguez Sausages,

plum and red onion chutney **£5.95**

Clonakilty Black Pudding Scotch Egg,

mustard and honey mayonnaise **£7.95**

Artisan Bread, chicken skin salt butter **£5.95**

To Begin or Share

Crispy Monkfish 'Scampi', preserved lemon, garlic mayonnaise **£11.95**

Burrata, heirloom tomatoes, basil pesto, tomato consommé, toasted pinenuts **£8.95**

Goats Cheese Panna Cotta, summer beetroot, parmesan shortbread **£7.95**

Charred Mackerel, beef tomato, red onion and lime ceviche, green oil **£8.95**

Lamb and Anglesey Feta Croquettes, truffled peas, mint yoghurt **£8.95**

Devon Crab, sorrel and fennel toast, pickled lemon, crème fraîche, caper dressing **£11.95**

Soup of the Day, baked ciabatta and salted butter **£6.50**



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 £21.95

Grilled Seabass Fillets, marinated anchovies, gem lettuce, croutons, Caesar dressing, parmesan **£17.95**

Butternut Squash, Feta and Spinach Tarte, watercress salad, red pepper and balsamic dressing **£17.95**

Summer Vegetable Risotto, tomato and basil, pea tendrils, pickled lemon dressing **£16.95**

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

Pan Seared Fillet Steak, Massey's Chips, confit tomato, baked mushroom, peppercorn **£32**

8oz Steak Burger, caramelised onion, melting cheddar, baby gem, spiced tomato chutney, seeded brioche, Massey's Farm Chips **£16.95**

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

In season

Mackerel, monkfish, seabass, haddock, prawns, crab, beef, lamb, pork, chicken, broad beans, broccoli, carrots, chard, chervil, cherries, chives, coriander, courgettes, dill, fennel, sorrel, garlic, new potatoes, onions, peas, rocket, rosemary, sage, shallots, spinach, spring onions, strawberries, raspberries, tarragon, thyme, tomatoes, watercress.

Accompaniments

Massey's Farm Chips **£4.50**

Buttered Summer Greens **£4.95**

Dressed Mixed Leaf Salad **£4.50**

Parmesan and Truffle Chips **£5.50**

Cauliflower Cheese **£5.95**
enough for two to share

'Pigs in Blankets' **£6.50**

Puddings or Cheese

Warm Bramley Apple Crumble, vanilla pod ice cream **£6.95**

Black Forest Sundae, chocolate mousse, vanilla pod ice cream, cherry compote, chocolate brownie **£7.95**

Church Inn Gin Mess, lemon curd, gin soaked blackberries, meringue, whipped blackberry Chantilly **£7.95**

Peach and Almond Frangipane Tarte, freeze dried raspberries, raspberry gel and basil **£7.95**

Sticky Toffee Pudding, toffee sauce, vanilla pod ice cream **£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* **£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.