

## 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 Tiptle

- Pork, Sage and Onion Sausage Roll**,  
Cheshire Bramley apple and cider chutney **£6.95**
- Venison and Clonakilty Black Pudding Scotch Egg**,  
celeriac and mustard remoulade **£7.95**
- Crispy Salt and Pepper Squid**, spring onion  
and carrot salad, lime and chilli caramel **£7.95**
- Warm Local Artisan Bread**, Maldon salt butter **£4.95**
- Little Merguez Sausages**,  
plum and red onion chutney **£5.95**

## To Begin or Share

- St. Wilfrid's Rambler's Board**, pork, sage and onion  
sausage roll, little Merguez sausages, venison and  
Clonakilty black pudding Scotch egg, crispy salt  
and pepper squid, lamb and Anglesey feta croquettes,  
artisan bread, Maldon salt butter  
*For three or four to share £29.95*
- Crispy Monkfish 'Scampi'**, preserved lemon,  
garlic mayonnaise **£11.95**
- Lamb and Anglesey Feta Croquettes**,  
truffled peas, mint yoghurt **£8.95**
- Slow Cooked Game Pot**, smoked bacon and pearl  
onions, crusty bread **£8.95**
- Roast Pigeon Breast**, crispy Clonakilty black pudding,  
dressed chicory, blackberry and port sauce **£8.95**
- Braised Fig in Red Wine and Thyme**, goat's curd,  
pickled walnut salad, parmesan shortbread **£8.95**
- Roasted Cauliflower, Snowdonia Black Bomber  
Cheese and Hazelnut Soup**,  
onion oil, rosemary focaccia **£6.95**
- Sautéed King Prawns**, charred red peppers,  
garlic and paprika, ciabatta toast **£10.95**



Circa 1715

## Seasonal Specials

- Pan Seared Venison Loin**, little venison cottage pie, potato and mature Cheddar gratin,  
heritage carrots in caraway seed butter, braised red cabbage, port wine gravy **£27.95**
- Pan Roasted Guinea Fowl Supreme**, thyme fondant potato,  
Granny Smith apple, almond crumb, Crown Prince squash velouté, onion oil **£19.95**
- Wild Cep and Chestnut Mushroom Risotto**, melting Baron Bigod Brie,  
red wine reduction, watercress **£16.95**
- Braised Lamb Shoulder, Coconut, Spinach and Cashew Nut Curry**,  
fragrant rice with onion seeds, stone baked garlic flatbread **£19.95**
- Baked Cod Loin**, Yorkshire chorizo, cannellini bean,  
baby spinach and red wine stew **£18.95**

## Country Tavern Favourites

- Côte Du Beouf**, 28 Day aged 500g bone-in rib-eye steak, yeast extract and stout butter,  
confit tomato, baked mushroom, watercress, Massey's Farm chips  
*For two guests to share £60.00*
- Chef's Fresh Fish of the Day**, please ask your server for today's dish - *Market Price*
- Steak and Kidney Suet Pudding**, cauliflower cheese, carrot purée, **£19.95**
- Pan Seared Fillet Steak**, Massey's chips, confit tomato,  
baked mushroom, peppercorn **£32.00**
- 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**

## Accompaniments

- Sautéed Peas**, smoked bacon and silver skin onions **£4.50**
- Braised Red Cabbage** **£3.95**
- Buttered Fine Beans** and caramelised onion **£4.25**
- Massey's Farm Chips** **£4.50**
- Dressed Mixed Leaf Salad** **£4.50**
- Parmesan and Truffle Chips** **£5.50**
- Pigs in Blankets** **£6.95**

## In season

Apples, artichoke, aubergine, beetroot, butternut squash,  
celeriac, celery, horseradish, kale, leeks, parsnips, pears,  
potatoes, rosemary, sage, thyme, shallots, swede, turnips,  
watercress, wild mushrooms, bream, cod, haddock,  
sole, crayfish, mussels, seabass, scallops, duck,  
game birds, venison and beef.

## Puddings or Cheese

- Blackberry and Pear Soufflé**,  
pear syrup, blackcurrant sorbet **£9.95**
- Banoffee Banana**, caramelised banana,  
chocolate sauce, banana ice cream, toffee ripple,  
butterscotch, homemade honeycomb **£7.95**
- Warm Black Forest Sundae**,  
warm chocolate brownie, dark chocolate sauce,  
cherry compôte, cherry ice cream **£7.95**
- Apple, Spiced Plum and Sultana Crumble**,  
hazelnut and almond, vanilla custard **£6.95**
- 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**

## 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**  
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.*

## A Place to Stay?

**Fitzherbert Arms**, Swynnerton, Staffordshire.

We have ten wonderfully restored 'country chic' bedrooms situated in our grade 2 listed 'Fitzherbert Farmhouse' adjacent to our Fitzherbert Arms. Enjoy our famous pub, village walks, the world acclaimed Potteries and of course the Staffordshire countryside. We also have our award-winning sister pub, the **Mainwaring Arms**, just 7 miles away in the picturesque village of Whitmore for you to enjoy too.

Visit [www.fitzherbertarms.co.uk](http://www.fitzherbertarms.co.uk) for more information.

Our beautifully restored **Roebuck Inn** in the leafy village of Mobberley, Cheshire, features six rustic boutique bedrooms with a little touch of luxury. A cosy bar, neighbourhood bistro and outside terraces complete a wonderful stay away. You can enjoy simply relaxing or doing a pub walk, taking in the fresh Cheshire air whilst looking up our award winning Bulls Head and Church Inn, both just short walks away.

Visit [www.roebuckinnmobberley.co.uk](http://www.roebuckinnmobberley.co.uk)  
or phone us on 01565 873939

Alternatively we have the old Headmaster's House Bedrooms, adjacent to our **Cholmondeley Arms Pub** on Lord Cholmondeley's Estate near Whitchurch. All the bedrooms have, very recently, been fully refurbished.

Visit [www.cholmondeleyarms.co.uk](http://www.cholmondeleyarms.co.uk)  
or telephone 01829 72030



## Occasions to enjoy with us...

### 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.*

### 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.**

### Weddings and other Special Events here at The Church Inn

We offer the grounds of the Church Inn for special events such as Weddings, Birthdays, Anniversary celebrations & Corporate events.

Please ask us for further details.

### 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.**

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

Telephone: 01565 873178 | Email: [info@churchinnmobberley.co.uk](mailto:info@churchinnmobberley.co.uk) | [www.churchinnmobberley.co.uk](http://www.churchinnmobberley.co.uk)