

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

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

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

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

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

Baked Cod Loin, Yorkshire chorizo, cannellini bean,
baby spinach and red wine stew £18.95

Wild Cep and Chestnut Mushroom Risotto, melting Baron Bigod Brie,
red wine reduction, watercress £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 £32.00

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

Braised Lamb Shoulder, Coconut, Spinach and Cashew Nut Curry,
fragrant rice with onion seeds, stone baked garlic flatbread £19.95

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.*

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

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*

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.