

## 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

**Little Wild Boar Sausages**,  
spiced plum and red onion chutney £6.50

**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

## To Begin or Share

**St. Wilfrid's Rambler's Board**, pork, sage and onion  
sausage roll, little wild boar 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*

**Coquille "St Wilfrid's"**, queen scallops  
and smoked salmon in white wine emulsion,  
gratin of duchess potatoes £11.95

**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

**Braised Fig in Red Wine and Thyme**, goat's curd,  
pickled walnut salad, parmesan shortbread £8.95

**Slow Braised Pulled Pork and Confit Fennel Bon Bons**,  
mulled apple cider chutney, dressed chicory salad £8.95

**Honey Roast Parsnip**, Nutmeg and Sage soup,  
lightly toasted walnuts, onion oil £6.95



Circa 1715

## Festive Specials

**Sage Butter Roasted Turkey**, hazelnut and thyme stuffing,  
sausage wrapped in streaky bacon, goose fat roast potatoes,  
honey roast parsnip and carrots, steamed Cheshire sprouts, roast gravy £19.95

**Spiced Sea Bass Fillets**, confit carrots, courgette, fennel and ginger,  
sweet and sour clementine purée, salt and pepper kale crisps £19.95

**Roasted Duck Breast**, buttered savoy cabbage and pancetta,  
dauphinoise potatoes, cranberry puree, duck and port pan jus £24.95

**Winter Squash, Coconut, Spinach and Cashew Nut Curry**,  
fragrant rice with onion seeds, stone baked garlic flatbread £17.95

**Slow Braised Lamb Shoulder Shepherd's Pie**, potato, rosemary and mature cheddar  
gratin crust, warm spiced red cabbage, caraway buttered heritage carrots £21.95

## Country Tavern Favourites

**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

**28 Day Dry aged Ribeye of Cheshire Beef**, (300 grams) yeast extract  
and stout butter, confit tomato, baked mushroom, Massey's Farm Chips £31.95

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

## Accompaniments

**Sautéed Sprouts**, smoked bacon and silver skin onions £4.50

**Braised Spiced Red Cabbage** £4.50

**Honey Roasted Parsnips and Carrots** £4.95

**Massey's Farm Chips** £4.50

**Parmesan and Truffle Chips** £5.50

**Pigs in Blankets** £6.95

**Cauliflower Cheese** £4.95

## 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

**Christmas Pudding Soufflé**, brandy syrup,  
Christmas pudding ice cream, ginger crumble £10.95

**The Church Inn Festive Trifle**, Madeira cake,  
Cointreau custard, pear jelly, winter fruit compote,  
zesty cream £7.95

**Double Chocolate Brownie**, ginger crumble,  
kirsch and cherry compote, 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.*