

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

Spiced Pork and Nduja Scotch Egg, carrot, cabbage and onion remoulade £7.95

'Pub in the Park' Chicken Wings, citrus and chilli caramel £8.95

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

Crispy Salt and Pepper Squid, spring onion and carrot salad, lime and chilli caramel £8.95

Warm Local Artisan Bread, Maldon salt butter £5.95

To Begin or Share

St. Wilfrid's Rambler's Board, pork, sage and onion sausage roll, little wild boar sausages, spiced pork and 'nduja Scotch egg, crispy salt and pepper squid, duck leg rillettes, chicken wings, artisan bread, Maldon salt butter
For two or three to share £29.95

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

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

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

Smoked Haddock, Scottish Salmon, Capers and Parsley Fishcake, red pepper coulis, baby watercress, cherry tomato, lemon £10.95

Confit Duck Leg Rillettes on Toasts, pickled cornichons, spiced pear chutney, little house salad, mustard vinaigrette £9.95

Heritage Carrot and Red Lentil Soup, crème fraîche, onion oil and lightly toasted hazelnuts, baked rosemary focaccia £7.95



Circa 1715

Seasonal Specials

Pan Roasted Chicken Supreme, early sprouting asparagus, pea and broad bean risotto, parmesan and truffle oil £19.95

Grilled Sea Bass Fillets, garlic and preserved lemon king prawns, purple sprouting broccoli, caper and chive buttered new potatoes £24.95

Seared Fillet of Beef, little ox cheek pie with extra mature cheddar and crispy shallot, green fine beans with red onion, red wine and veal jus £32.95

Roasted Lamb Rack, lamb fat roasted new potatoes, sautéed spinach and cherry tomatoes, spring herb and sherry vinegar salsa £28.95

Half Roasted Spiced Cauliflower, toasted hazelnut and fried onion, sticky fragrant rice with onion seed, roasted peanut sauce, coconut, chilli and lime dressing £18.95

Country Tavern Favourites

Chef's Fresh Fish Dish of the Day, please ask us about today's fish dish *Market Price*

Steak and Kidney Suet Pudding, cauliflower cheese, carrot purée £19.95

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

Soz Steak Burger, caramelised onion, melting cheddar, baby gem, spiced tomato chutney, seeded brioche, Massey's Farm Chips £17.95

28 Day Dry Aged Ribeye of Cheshire Beef, (300 grams), confit tomato, baked mushroom, Massey's Farm Chips, green peppercorn sauce £31.95

Fresh Local Ale Battered Haddock, Massey's Farm chips, crushed garden peas, homemade tartare sauce £18.95

Accompaniments

Warm Local Artisan Bread, Maldon salt butter £5.95

Sautéed Garden Peas, smoked bacon and baby shallots £4.95

Fine Green Beans, caramelised red onion £4.95

Spring Leaf and Cherry Tomato Salad, mustard vinaigrette £4.50

Braised Spiced Red Cabbage £4.50

Massey's Farm Chips £4.50

Parmesan and Truffle Chips £5.50

Cauliflower Cheese £4.95

In season

Rhubarb, Beetroot, Cabbage, Carrots, Cauliflower, Leeks, Parsnip, Broccoli, Radishes, Sorrel, Spring Greens, Watercress, New Potatoes, Kale, Mushrooms, Rocket, Spinach, Lamb, Rabbit, Haddock, Monkfish, Farmed Salmon, Lemon Sole, Farmed Sea Bass, Plaice, Sword Fish, Pollock and Coley.



Puddings or Cheese

Yorkshire Rhubarb Soufflé, Clotton's Farm custard, rhubarb sorbet, ginger crumble £10.95

Lemon Posset, seasonal fruit compôte, whipped blackberry cream, meringue shards, freeze dried raspberries £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.