

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

Clonakilty Black Pudding and Spiced Pork Scotch Egg,
wholegrain mustard and honey mayonnaise **£7.95**

Little Merguez Sausages,
sweet chilli jam **£6.95**

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

Pork, Sage and Onion Sausage Roll,
Cheshire Bramley apple and cider chutney **£6.95**

Warm Local Artisan Bread,
Maldon salt butter **£5.95**

To Begin or Share

Goats Cheese Fritters,
candied and ruby beetroots, baby watercress,
red onion marmalade **£8.95**

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

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

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

Crispy Salt and Pepper King Prawns,
spring onion and carrot salad, lime and chilli dressing **£9.95**

Shredded Crispy Duck Confit,
chicory, walnut and orange salad, pomegranate dressing **£9.95**

Broccoli and Burt's Blue Cheese Soup,
lightly toasted hazelnuts, onion oil
and baked rosemary focaccia **£7.95**



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 **£19.95**

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 Cheshire Mushroom Tarte,
locally farmed Woodhouse's 'Speciality mushrooms',
truffled asparagus, white truffle and chive crème fraîche,
pickled and lightly toasted walnuts, baby watercress salad **£19.95**

The Church Inn Grilled Seabass Caesar Salad,
marinated anchovies, dressed Romaine and baby gem leaves,
heritage plum tomatoes, black pepper croutons, freshly shaved parmesan,
lemon wedge **£19.95**

8oz 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**

Buttered Tender Stem Broccoli
with crispy shallots **£4.95**

Summer Leaf and Heritage Plum Tomato Salad,
vinaigrette **£4.95**

Massey's Farm Chips **£4.50**

Parmesan and Truffle Chips **£5.50**

Cauliflower Cheese **£4.95**

Puddings or Cheese

Strawberry and Cream Soufflé,
strawberry syrup, strawberries and cream ice cream,
shortbread crumb **£10.95**

Lemon Posset,
seasonal fruit compôte, whipped blackberry cream,
meringue shards, freeze dried raspberries **£7.95**

Black Forest Chocolate Brownie Sundae,
dark cherry compote, vanilla ice cream,
whipped Chantilly cream **£8.95**

Summer Berry & Macademia Nut Crumble,
Clotton's Farm 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.