

NIBBLE *with your* TIPPLE

Wild Boar Scotch Egg
spiced beetroot ketchup £7.95

Venison and Cranberry Chipolatas
red onion relish £7.95

Tenderstem Broccoli Tempura
maple and chilli glaze, sour cream and chive £7.95

Pork, Sage and Onion Sausage Roll
Bramley apple and sultana chutney £6.95

Warm Artisan Bread
Maldon salt butter £5.95

TO BEGIN *or* SHARE

St. Wilfrid's Ramblers Board
wild boar Scotch egg, venison and cranberry chipolatas,
broccoli tempura, sausage roll, lamb and feta croquettes,
artisan bread, Maldon salt butter, sauces and chutneys
FOR TWO OR THREE TO SHARE £29.95

Pumpkin Fritters
squash purée, spiced pear, watercress
and crispy pumpkin seed salad £7.95

Beetroot-Cured Salmon Gravlax
pickled heritage beetroot, horseradish crème fraîche,
warm pumpnickel £10.95

King Prawns Sautéed in Miso and Lime,
smoked sea salt, sourdough with black garlic butter £11.95

Seared Pigeon Breast
crispy Clonakilty black pudding, chestnut
and wild mushroom ragout £9.95

Crispy Monkfish Scampi
roasted garlic and curried aioli, fresh lemon £11.95

Creamed Celeriac Soup
Old Winchester cheese, lightly toasted hazelnuts,
truffle oil, rosemary focaccia £7.95

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

SUNDAY *at the* CHURCH INN

Enjoy our Church Inn pub walk (leaflets in the bar)
before returning to tuck into a lovely roast dinner
with all the trimmings.

Please remember to book with us well in advance.



Circa 1715

SEASONAL SPECIALS

Pan Roasted Fillet of Pork
crispy Cumbrian ham, creamed potato, buttered kale,
fried shallots, Apple Shed cider and sage jus £22.95

Seared Loin of Venison
fondant potato, celeriac purée, tender stem broccoli
with toasted hazelnuts, beetroot salt, blackberry jus £32.95

Herb Crusted Cod
smoked pancetta and puy lentils with roasted root vegetables,
lemon zest and caper butter £26.95

Oven Roasted Cauliflower
wild mushroom and tarragon sauce,
truffled potato mash, crispy cavolo Nero £19.95

Braised Lamb Shoulder Shepherd's Pie
mashed potato gratin and rosemary crumb,
warm spiced red cabbage, honey roasted carrots £24.95

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

Church Inn Wagyu Beef Burger
caramelised red onion, glazed Tunworth cheese, chestnut mushroom duxelles
on seeded brioche with Massey Farm chips and truffle slaw £18.95

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

Chateaubriand FOR TWO TO SHARE
pan seared, then oven roasted 28 day aged tenderloin of beef,
confit tomatoes and baked mushrooms, Massey's Farm chips,
bearnaise sauce, Summer leaf salad £75

ACCOMPANIMENTS

Warm Local Artisan Bread
Maldon salt butter £5.95

Buttered Kale, fried shallots £4.95

Warm Spiced Red Cabbage £4.95

Masseys Farm Chips £4.50

Truffle and Parmesan Chips £5.95

Cauliflower Cheese £4.95

PUDDINGS

Sticky Toffee Soufflé
toffee syrup, salted caramel ice cream £9.95

Apple and Blackberry Tarte
crumble top, vanilla custard £7.95

Sticky Ginger and Pear Cake
toffee and ginger sauce, stem ginger ice cream £7.95

Double Chocolate Brownie
dulce de leche, espresso custard,
honeycomb ice cream £7.95

Warm Apricot and Coconut Sponge
cherry jam, clotted 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

CHEESE

Church Cheese Plate
The Church Inn Kitchen team select cheeses
from British farms. All served with chutney
and biscuits, celery and grapes £11.95

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.*