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

Pumpkin Fritters

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

Beetroot-Cured Salmon Gravlax pickled heritage beetroot, horseradish crème fraiche, warm pumpernickel £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

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.



Circa 1715

SUNDAY SPECIALS

28-Day Aged Roast Prime Sirloin of Beef

Yorkshire pudding, roast potatoes, seasonal fresh vegetables and gravy £20.95

Roast Yorkshire Middle White Pork

Yorkshire pudding, roast potatoes, seasonal fresh vegetables and gravy £19.95

Roast Chicken Supreme

Yorkshire pudding, roast potatoes, seasonal fresh vegetables and gravy £18.95

We also offer a mixed roast of beef and pork for £22.95

If you want extra cauliflower cheese we do an accompaniment at £4.95

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

Fresh Local Ale Battered Haddock

Massey's Farm chips, crushed garden peas, homemade tartare sauce £18.95

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

28 Day Dry Aged Ribeye of Cheshire Beef

(300 grams), confit tomato, baked mushroom, Massey's Farm chips, green peppercorn sauce £31.95

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

WEEKDAY LUNCHTIMES

In addition to our main menu, our chefs cook lighter lunches for your enjoyment.

From 12 Mid-day to 5pm in addition to our main menu.