

NIBBLE *with your* TIPPLE

Wild Boar Scotch Egg
spiced beetroot ketchup £7.95

Little Merguez Sausages
sweet chilli jam £7.95

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

Clonakilty Black Pudding and Chorizo Sausage Roll
spiced tomato and onion chutney £7.95

Warm Artisan Bread
Maldon salt butter £5.95

TO BEGIN *or* SHARE

St. Wilfrid's Ramblers Board
Clonakilty and Chorizo sausage roll, little merguez sausages, wild boar Scotch egg, tenderstem tempura, lamb and Anglesey feta croquettes, artisan bread, Maldon salt butter
FOR TWO OR THREE TO SHARE £29.95

Courgette, Spring Pea and Mint Fritters
red pepper coulis, goat's curd £8.95

Curried Haddock and Prawn Fishcake
kohlrabi salad, lightly curried hollandaise, onion oil £11.95

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

Crispy Shredded Duck Leg
cucumber salad, pickled ginger, soy and honey dressing, toasted sesame seeds £10.95

Crispy Monkfish 'Scampi'
roasted garlic and lemon aioli £11.95

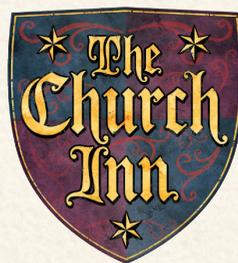
Broccoli and Wild Garlic Soup
Winchester Cheese, toasted hazelnuts, warm focaccia £7.95

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 Seared Loin of Lamb
garlic and rosemary polenta chips, carrot purée, tenderstem broccoli, pistachio crumb, red wine jus £32.95

Roasted Breast of Cheshire Guinea Fowl
confit leg, slow braised potato fondant, charred hispi cabbage, wild garlic gremolata £24.95

Herb Crusted Cod
lemon and herb roasted new potatoes, steamed Wye Valley asparagus, Isle of Wight cherry tomato ragout £26.95

Baked Spiced Cauliflower
red lentil dahl with curried coconut, lime buttered kale, crispy shallots £19.95

Our Chef's Roast Dish of The Day
please ask us about today's special roast MARKET PRICE

COUNTRY TAVERN FAVOURITES

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

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 onions, glazed Emmenthal cheese, crispy shallots and spiced tomato chutney on seeded brioche with Massey Farm chips £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

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

Yorkshire Rhubarb Soufflé
rhubarb, custard, ginger crumble £10.95

Cherry Crème Brûlée
cherry compote, wild cherry ice cream £7.95

Lemon and Polenta Cake
mascarpone, spring berries £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

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.

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.