

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

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

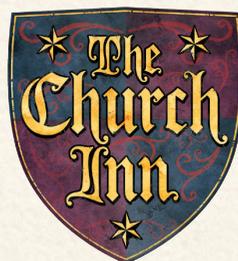
Broccoli and Wild Garlic Soup
Winchester Cheese, toasted hazelnuts,
warm focaccia £7.95

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

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

Slow Roasted Lamb Shank
Yorkshire pudding, roast potatoes, seasonal fresh vegetables and gravy £27.95

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

*We also offer a mixed meat
roast for £22.95*

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

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

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

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

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

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

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.*

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.