

nibbles

- Marinated olives (*vg, gf*) £4.95
- Pork dinkies, mustard glaze £6.50
- Frickles, creole sauce £6.25
- Crispy halloumi, jalapeño mayo £6.50
- Artisan breads, balsamic oil (*vg*) £5.95
- Hummus, bread (*vg*) £6.50

to start or share

- Asparagus, wild garlic and spring pea soup, black truffle cream, croutons, warm bread (*vg, agf*) £7.50
- King scallops, pan seared, soft polenta, crispy pancetta, pesto rosso, rocket, tomato and pecorino insalata £14.50
- Homemade chicken liver, orange and port parfait, sweet onion chutney, pickled vegetables, endive, toasted sourdough (*agf*) £7.95
- Goats cheese and mascarpone panna cotta, vine tomato carpaccio, spicy tomato dressing, basil oil, savoury parmesan tuile (*agf*) £8.50
- Plump prawns, chiffonade lettuce, chipotle mayonnaise, crushed avocado, jalapeño, crisp black tortilla (*agf*) £9.50
- Cremini mushrooms, cooked in a creamy garlic and flat parsley velouté, salsa verde, toasted sourdough (*agf, v*) £8.50
- Scotch 'Easter' egg, herb crumbed pork, apple and black pudding scotch egg, deep fried, pickled walnut and date ketchup, cucumber relish £8.50

Easter Sunday

signature roasts

- Sirloin of beef**
Oven roasted with thyme and garlic, Yorkshire pudding, seasoned vegetables, roast potatoes, gravy (*agf*) £22.50
- Roast turkey breast**
Oven roasted with sage, cranberry and pork stuffing, Yorkshire pudding, pig in blanket, seasoned vegetables, roast potatoes, gravy (*agf*) £19.50
- Spring leg of lamb**
Oven roasted with rosemary and garlic, Yorkshire pudding, seasoned vegetables, roast potatoes, gravy (*agf*) £21.95
- Lentil and root vegetable nut roast**
Seasoned vegetables, roast potatoes, Yorkshire pudding, veggie gravy (*v*) £17.50
vegetable / vegan roast available

sides

- Cauliflower cheese au gratin (*gf*) £5.50
- Trimmings (roasties, pigs in blankets, stuffing) £4.50
- Crispy roast potatoes (*gf*) £4.50
- Seasoned chips £4.50

The Church Inn

cheadle hulme

mains

- Beer battered haddock fillet, deep fried, seasoned chips, mushy peas and house tartar sauce £18.50
- Venison, beef, pork and mushroom bolognese, pappardelle pasta, parmesan shavings £17.50
- Boneless salmon supreme, pan fried, seasoned vegetables, roast potatoes, saffron, prawn and dill cream sauce (*gf*) £21.50
- Buttery deep shortcrust cheese and onion pie, seasoned vegetables, roast potatoes, gravy (*v*) £18.50
- Spring salad of baby gem, tomatoes, cucumber, red onion, feta, avocado, soft egg, balsamic vinaigrette, warm pitta (*gf*) £16.50
 - add chicken breast £2.95
 - add goats cheese £2.95
 - add smoked salmon £2.95
- Pressed ground beef, smoked bacon, mature cheddar, brioche bun, baby gem lettuce, vine tomato, fresh tomato relish, pickles, seasoned chips £18.50

church inn burger

desserts

Baked New York cheesecake, crushed biscuit crumb, raspberry compote, pistachio ice cream (v) £7.95

White chocolate and mini egg blondie, Nutella, Oreo crumb, vanilla ice cream (v) £7.95

Banana and cinnamon pudding, dark sticky toffee sauce, spiced rum chantilly (v) £7.50

Easter pavlova, gooey meringue, roasted rhubarb, custard whipped cream, rhubarb syrup, crushed amaretti (agf, v) £7.25

Compressed Malibu rum and lime macerated pineapple, stem ginger ice cream, tropical fruit salsa (avg, gf) £7.50

the cheese board

Trio of British Isles cheeses, crackers, chutney, apple, grapes and celery £11.95

ice cream

Cheshire farm ice creams (agf)
Sorbets (vg)
two scoops £5.95
three scoops £6.95

coffee

Americano £2.95 / £3.45
Latte £3.25 / 3.95
Cappuccino £3.25 / 3.95
Flat White £3.25 / £3.95
Espresso £2.75
Cortado £3.25
Double Espresso £3.45
Macchiato £3.25
Chai Latte £3.45
Mocha £3.25 / £3.95
Hot Chocolate £3.25 / £3.95

boozy coffee

Coffee, laced with your favourite liquor, hints of vanilla and topped with double cream

Whisky £9.95
Brandy £9.95
Tia Maria £9.95
Baileys £9.95
Cointreau £9.95
Baileys Hot Chocolate £9.95
All above available with decaf



coffee and something sweet

Choose your favourite coffee (or tea) and one of our freshly baked cakes for £6.50

(just ask your server for the selection of the day!)

tea

Champagne Sencha / Rhubarb Fizz £2.95
Earl Grey / Peppermint £2.95
Assam Leaf (English Breakfast) £2.95
Assam Leaf decaf (English Breakfast) £2.95

dessert wine

Muscat Beaumes de Venise
Chapoutier - France

75ml £7.50
half bottle (375ml) £33.00

V - vegetarian | VG - vegan | GF - gluten free | AVG - available vegan | AGF - available gluten free

Food Allergens & Intolerances - Before ordering food please speak with a member of our staff about your requirements | Please note: we cook meat, fish, shellfish, gluten and other food products in the same fryer | Tables of six or more will be subject to a 10% discretionary service charge. Thank you