



SUNDAY MENU

12:30PM - 7:30PM

NIBBLES

- Marinated olives (vg, gf) £5.50
- Chorizo dinkies, aioli (gf) £6.95
- Curried hummus, poppadom (avg, agf) £5.50
- Crispy pickles, royale sauce (gf) £6.50
- Garlic butter pretzel (v) £6.50

TO START

- Church Inn chicken liver, port and orange parfait, sticky onion jam, mustard vinaigrette, toasted sourdough (agf) £7.95

Chef's homemade soup of the moment, crispy croutons, toasted ciabatta (agf) £7

Crispy wings, deep fried, Caribbean honey glaze, jerk slaw, creole sauce, sesame seeds (gf)

 - Chicken wings £7.95
 - Cauliflower wings £7.50
 - King prawns £11.50
- Baked honey goat's cheese, fig, cranberry and orange relish, dressed salad, sourdough (v, agf) £9.50

Thai coconut King prawns, Thai raw slaw, coriander, crispy rice crackers (gf) £11.95

Cajun spiced corn ribs, sticky chipotle and honey glaze, crispy migas, peanut salsa macha, lime aioli (gf, avg) £7.95

Smoked salmon and prawns, cocktail sauce, avocado, dressed salad, warm sourdough (agf) £9.95

DELUXE ROAST

A selection of our signature roasts, pork and cranberry stuffing, two Yorkshire puddings, pig in blanket, extra roast potatoes, cauliflower cheese, seasonal vegetables and a rich red wine gravy (agf) £28.95

SIGNATURE ROASTS

Sirloin of English beef

Oven roasted with thyme and garlic, Yorkshire pudding, seasonal vegetables, roast potatoes, rich red wine gravy (agf) £22.50

Roast of the day

Chef's choice of meat, Yorkshire pudding, pig in blanket, seasonal vegetables, roast potatoes, rich red wine gravy (agf) £19.50

Cheshire turkey

roasted with sage, cranberry and pork stuffing, Yorkshire pudding, pig in blanket, seasonal vegetables, roast potatoes, rich red wine gravy (agf) £19.50

Nut roast

Lentil and root vegetable nut roast, seasonal vegetables, roast potatoes, Yorkshire pudding, vegetable gravy (v) £16.95

MAINS

Crispy battered haddock

Crispy battered haddock fillet, deep fried, seasoned chips, mushy peas and homemade tartare sauce (gf) £18.50

Scottish salmon

Boneless salmon supreme, grilled, seasoned vegetables, roast potatoes, smoked salmon and dill velouté (gf) £22.95

Lamb shank

Lamb shank, slow cooked in a red wine, honey and mint gravy, creamy mashed potato, seasoned vegetables £28.95

Steak of the day

Chef's prime cut of steak, cooked to your liking, seasoned chips, battered onion rings, dressed salad, red and thyme wine sauce (agf) £32.50

CHURCH INN BURGER

Hand pressed beef burger, smoked
bacon, melted mature cheddar,
lettuce, sweet pickle, sauce
royale, toasted brioche bun,
seasoned chips (agf) £17.95

SIDES

Seasoned chips (gf) £4.50
Cauliflower au gratin (v, agf) £4.95
Roast potatoes (gf) £4.50
Pigs in blankets £4.50
Stuffing £4.50

DESSERTS

Fudge cake

Alabama chocolate fudge
cake, chantilly whipped
cream, dark chocolate soil,
chocolate shards (v) £7.25

Sticky toffee pudding

Sticky toffee date pudding, hot
butterscotch sauce, honeycomb
ice cream (v) £6.95

Scottish cranachan

Scottish Cranachan of crushed
meringue, raspberries, toasted
oats, raspberry sauce, honey,
whiskey and whipped cream,
shortbread biscuit (v) £7.95

Baked cheesecake

Baked New York vanilla
cheesecake, biscuit crumb,
winter berry jam, cookie
dough ice cream (v) £7.95

Jaffa cake brownie

Jaffa cake brownie, marmalade
compote, chocolate sauce,
crushed oreo, blood orange
sorbet (v) £7.25

Trio of British Isles cheeses

Chef's selection of British Isles
cheeses, sweet onion chutney,
grapes, celery, apple and
crackers (v, agf) £11.95

Banana biscoff sundae

Three scoops honeycomb and
cookie dough ice cream, hot
butterscotch sauce, banana,
biscoff spread, crushed biscoff
biscuit, whipped cream,
marshmallows, wafer biscuit,
chocolate shards (v) £11.95

Cheshire ice-cream and sorbet

2 scoops £4.95 | 3 scoops £5.95
Ask server for selection!
(v, avg, agf)

Sweet treats

Lemon & white chocolate cake (v) £4
Carrot & walnut cake (v) £4
Chocolate brownie (v) £4
Rocky road £4
Millionaire's shortbread (v) £4

Coffee and something sweet

Choose your favourite coffee
(or tea) and one of our
'sweet treats' for £6.95

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, and other food products in the
same fryer | Tables of six or more will be subject to a 10% discretionary service charge. Thank you.