

Sunday Lunch Menu – 1st November

Available 12.30pm-7.30pm

Starters

- Chefs homemade soup of the moment** with croutons and soft baguette £5.50 AGF
Honey truffled camembert, baked with rosemary, toasted sourdough, sticky onion chutney £5.50 AGF
Velvety smooth Chicken liver and brandy parfait, classic cumberland sauce, melba toasts £5.95
Beer battered crispy bury black pudding, deep fried, continental potato salad, chive oil, pea shoots £4.95
Vine tomato, buffalo mozzarella, avocado, rocket, caprese insalata, pesto dressing, balsamic syrup £5.50 (v)
Panko crumbed spicy sea bass and prawn fishcake, deep fried, oriental cucumber ribbons, sriracha sauce £6.50
Sharing platter of italian cured meats, spanish manchego cheese, roasted vegetables, warm focaccia, pesto dressing, aioli, balsamic syrup £14.95 AGF

Mains

- Sirloin of beef** oven roasted with garlic and thyme, served pink or well done, beef dripping roast potatoes, seasonal vegetables, yorkshire pudding and gravy £14.95
Cheshire turkey breast oven roasted with sage, herb stuffing, pig 'n' blanket, beef dripping roast potatoes, seasonal vegetables, yorkshire pudding and gravy £12.95
Welsh rump of lamb, oven roasted pink with rosemary and garlic, beef dripping roast potatoes, seasonal vegetables, yorkshire pudding and gravy £13.95
Spinach, sun-dried tomato, mascarpone ravioli cooked in a tomato, pesto and garlic emulsion, rocket and grand morava salad £11.50 (v)
Sea bream fillet, grilled, seasoned vegetables, roast potatoes and a white wine and grape cream sauce £14.95 GF
Pork tenderloin, pan fried, garlic green beans, creamy mash potatoes, blue cheese demi glace £14.50
Vegetable roast - seasonal vegetables, cauliflower cheese, roast potatoes, yorkshire pudding and vegetarian gravy £11.95 (v)
Boneless haddock fillet, deep fried in a crisp beer batter, seasoned chips, mushy peas and homemade tartare sauce £13.50
Church Inn burger - pressed minced beef, grilled with smoked bacon and cheddar, toasted brioche bun, lettuce and tomato, club sauce, seasoned chips £13.50

Deluxe Roast*

- Three succulent slices of one of the above roasts with herb stuffing, two yorkshire puddings, pigs 'n' blankets, extra beef dripping roast potatoes, cauliflower cheese, seasonal vegetables and a rich red wine gravy** £19.95

Sides

- | | | | |
|------------------------------|-------|--------------------------|-------|
| 'All the trimmings' | £3.25 | Cauliflower cheese | £3.25 |
| pigs' n' blankets, stuffing, | | Seasoned Chips | £2.95 |
| roast potatoes | | Truffle & parmesan chips | £4.95 |

Desserts

- Sticky date pudding**, hot toffee sauce, rum and raisin ice cream £5.50
Boozy stewed bramley apple, cinnamon and blueberry, crunchy granola crumble, vanilla pod custard £5.95
Edinburgh Fog - raspberries, toasted oats, crushed meringue, whiskey, vanilla cream, raspberry coulis £5.50
Amaretto and almond milk pannacotta, raspberry coulis £5.50 AGF
Cheese platter - irish cashel blue, somerset mature cheddar, french brie, tuxford stilton, crackers, chutney, grapes, celery and apple £11.50

All the above dishes, available to takeaway (20% off takeaway orders)

To pre-order please call 0161 485 1897

*except the Deluxe Roast

Food Allergens and Intolerances – Before ordering food please speak with a member of our staff about your requirements. Thank You.

