

# Sunday Lunch Menu – 27<sup>th</sup> September

## Available 12.30pm-7.30pm

### Starters

- Velvety smooth chicken liver and brandy parfait**, sticky onion chutney, toasted ciabatta £5.95  
**Breaded camembert**, beetroot, orange and cranberry salsa, basil oil £4.50  
**Smoked duck breast**, bacon lardon, feta, avocado, tomato, hen's egg and rocket salad, maple syrup and balsamic vinaigrette £6.95/£13.50  
**Chefs homemade soup of the moment**, crisp croutons and soft baguette £5.50  
**Crispy coated halloumi**, deep fried, smashed avocado and red pepper coulis (v) £5.50  
**Panko crumbed scottish salmon & scallop fishcakes**, deep fried and homemade tartare sauce £5.50  
**Homemade hummus**, shredded aromatic lamb, pomegranate, smoky harissa, toasted flatbread £6.95  
**Anti pasto platter** - cured italian meats, manchego cheese, marinated vegetables, pesto, garlic aioli, balsamic syrup, warm artisan bread £14.50 (great to share)

### 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  
**Honey & mustard roasted english gammon**, herb stuffing, pig 'n' blanket, beef dripping roast potatoes, seasonal vegetables, yorkshire pudding and gravy £14.50  
**Cheshire turkey breast** oven roasted with sage, herb stuffing, pig 'n' blanket, beef dripping roast potatoes seasonal vegetables, yorkshire pudding and gravy £12.95  
**Vegetable roast** - seasonal vegetables, cauliflower cheese, roast potatoes, yorkshire pudding and vegetarian gravy £11.95 (v)  
**Gnocchi**, pan fried with sun dried tomatoes, spinach, black olives, capers, basil and roasted garlic, grated vegetarian parmesan (v) £10.50  
**Beer battered haddock fillet**, deep fried, chip shop mushy peas and seasoned chips £13.95  
**Church Inn burger** - minced chuck steak, grilled with smoked bacon and mature cheddar, brioche bun, lettuce and tomato, club sauce, seasoned chips £12.95  
**Boneless seabass fillet**, grilled, seasonal vegetables, roast potatoes, creamy white wine, garlic and chive butter sauce £14.50  
**Lasagne al Forno** – layers of beef bolognese, pasta sheets and mornay sauce, oven baked with mature cheddar, italian insalata £12.50

### Deluxe Roast\*

- Three succulent slices of any 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, roast potatoes |       | Seasoned Chips           | £2.95 |
|   |       | Truffle & parmesan chips | £4.95 |

### Desserts

- Spotted dick suet sponge pudding**, vanilla pod custard £5.50  
**Carrot, sultana and cinnamon cake**, cream cheese frosting, rum and raisin ice cream £5.50  
**Boozy stewed bramley apple**, blackberry and ginger, topped with crunchy granola crumb, vanilla pod ice cream £5.50  
**Black forest eton mess** - whipped chantilly cream, black cherry, chocolate brownie, crushed meringue, white chocolate sauce £5.50  
**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 (25% off takeaways for NHS staff)  
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.

