



Churche's Al Fresco and Lunch

To Indulge

Joseph Perrier Cuvée Royale Brut Champagne

125 ml - £8.50

Joseph Perrier Cuvée Royale Brut Rosé Champagne

125 ml - £10.50

Oysters

£18 per 1/2 dozen

Shallot vinegar, tabasco, lemon £3

Ponzu, orange £3.50

Cucumber, caviar, dill £3.50

Nibbles

Mansion Breads, flavoured butter £4.95

Gordal olives £3.95

Smoked almonds £3.95

Crispy pork crackling, allium emulsion £3.95

Caramelised apple sausage rolls, spiced date puree £4.95

Roast butternut and tahini hummus, grilled bread and crudités £4.95

Starters

Wild sorrel and garlic velouté, poached egg, miso butter, fresh bread roll £9

Potted ouef drumbkilbo, Atlantic prawn, crayfish, egg, chervil, mayonnaise, apple, bread roll £11

Mussels, cream and garlic sauce, fresh bread roll (available as a main) £7.95/£11.25

Salmon gravlax, beetroot, gingerbread crouton, horse radish, cucumber, fennel £12

Shredded crispy lamb, Atlantic prawns, endive, radish, feta, coriander, Asian dressing £9

Mains

Maple cured belly pork, hazelnut mash, carrot, charred spring onion, jus £15.50

Battered cod, our family recipe batter, triple cooked beef dripping chips, mushy peas, tartare sauce £9.85

Seafood pappardelle, red pepper, cherry tomato, focaccia crouton, saffron aioli £14

6oz sirloin, Grilled portobello mushroom, roast tomato, triple cooked beef dripping chips £16

Roast chicken, salad leaves, anchovy, garlic crouton, parmesan, confit egg yolk, Caesar dressing £14.50

Heirloom tomato, fennel, pine nut, salad leaves, goats' cheese, olive and lemon dressing £9

Sauces

truffle jus, peppercorn, marrowbone jus, salsa verde

Sides

Tender stem broccoli, salsa verde £4.95

Buttered peas, sauteed radishes £4.95

Cheshire potatoes, herb butter £4.65

Mixed leaf, pickled fennel, radishes £3.95

Truffle oil chips, parmesan £4.95

Beef dripping chips £3.50

