



## Churche's Gluten Free Lunch Menu

### To Indulge

Nyetimber Cuvée Brut Champagne  
125 ml - £10.25

Nyetimber Cuvée Rosé Champagne  
125 ml - £11.75

### Oysters

£18 per 1/2 dozen

**Naked**, shallot vinegar, lemon £3.50  
**Wasabi crème fraîche**, pickled ginger £3.50  
**Cucumber**, caviar, dill £3.50

### Snacks

**Gordal olives** £3.95  
**Smoked almonds** £3.95

### Starters

**Parsnip velouté**, coriander £9

**Torched mackerel fillet & smoked mackerel parfait**, beetroot, horseradish, fennel, watercress £11  
**Mussels**, cream and garlic sauce (available as a main) £7.95/£11.25  
**Beef carpaccio**, wasabi, cucumber, parmesan, shallot, lilliput capers £12

### Mains

**Truffled honey roast chicken**, buttered potato terrine, carrot, charred spring onion, jus £11  
**Roast salmon**, crushed Cheshire potato, tenderstem broccoli, caviar, dill, lemon beurre blanc £18  
**Beef short rib**, horseradish creamed potato, braised red cabbage, roast parsnip £16  
**Whipped goat's cheese**, roasted onions, beetroot, lovage, puffed wild rice £14

### Sauces

Cognac & pommery mustard, peppercorn, marrowbone jus £1.95

### Sides

**Roast beetroot**, whipped goat's cheese, puffed wild rice £4.95  
**Russian kale**, toasted pumpkin seeds, dill oil £4.95  
**Cheshire garden potatoes**, herb butter £4.65  
**Triple cooked chips** £3.50  
**Truffle oil chips**, parmesan £4.95

