



## Churche's 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 fraiche**, pickled ginger £3.50  
**Cucumber**, caviar, dill £3.50

### Snacks

**Mansion breads**, flavoured butter £4.95  
**Gordal olives** £3.95  
**Smoked almonds** £3.95  
**Crispy pork crackling**, allium emulsion £3.95

### Starters

**Parsnip velouté**, onion bhaji, coriander, fresh bread roll £9  
**Torched mackerel fillet & smoked mackerel parfait**, beetroot, horseradish, fennel, watercress £11  
**Mussels**, cream and garlic sauce, fresh bread roll (available as a main) £7.95/£11.25  
**Beef carpaccio**, wasabi, cucumber, parmesan, shallot, lilliput capers £12  
**Homemade crumpet**, lemon cream cheese, smoked salmon, keta £9

### Mains

**Truffled honey roast chicken**, buttered potato terrine, carrot, charred spring onion, jus £11  
**Battered cod**, our family recipe batter, triple cooked beef dripping chips, mushy peas, tartare sauce £9.85  
**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  
**Confit duck leg**, chorizo & white bean cassoulet, smoked paprika, kale £12  
**Goat's cheese croquette**, 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 goats' 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

