



Churche's Pescatarian 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

Mansion Breads, flavoured butter £4.95
Gordal olives £3.95
Smoked almonds £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

Homemade crumpet, lemon cream cheese, smoked salmon, keta £9

Mains

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

Goat's cheese croquette, whipped goat's cheese, roasted onions, beetroot, lovage, puffed wild rice £14

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

