



Churches Lunch Menu

Market Menu

2 courses £25

3 course £28

***Additional Charges Apply**

FOR THE TABLE

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Bread board for two | Butter *£5

Deli bord for two | Cured Meats | Manchego | chargrilled vegetables | olives | balsamic | sourdough baguette *£12

Cumbrae Oysters | Virgin Mary Ketchup *£4 each / £20 for 6

MARKET STARTERS

Soup | Leek and Potato | Chive Crème Fraiche | Baguette

Terrine | Ham Hock | Parsley | Piccalilli | Gherkin | Grilled Sourdough

Salad | Heritage tomatoes | Aged Balsamic | Micro Basil | Olives | Burrata

Cornish Mackerel | Pepper Relish | Garlic Croute | Smoked Paprika Mayonnaise

Churches Seafood Cocktail | Prawn | Crab | Quails Egg | Mary Rose Sauce *£8

MARKET MAINS

Church Hill Chicken Breast | Smoked Bacon Orzotto | Asparagus | Mushrooms | Truffle

Loch Duart Salmon | Spring Vegetable Nage | Tomato and Basil essence

Orchard Farm Pork Belly | Chive mash | Peas | Onion Textures | Cider Jus

Pea and Mint Tortellini | Braised Spring Vegetables | Wild garlic

Grilled Fillet of Bream | Potted Shrimp Butter | Orange | Lovage

CHURCHES GRILL

***Charges apply /the following dishes are not inclusive of the market menu**

All grills are served with French style peas , truffled cheese chip, house salad

Lobster | Thermidor or Café de Paris Butter *£34 Half / £65 whole

Grilled Shellfish for Two | Whole lobster Garlic Butter | Gremolata Prawns | Scallops | Mussels | Aioli *£90

Chargrilled Beef Fillet | Café de Paris Butter | Onion Rings | Watercress *£35

Tomahawk steak for two | Café de paris Butter | bearnaise sauce | Onion Rings | Watercress *£90

Sides *£4

Truffled cheese chips

Triple cooked chips

French style peas

Mansions Salad, house dressing

Tender stem broccoli

Jersey Royal Potatoes, parsley butter

Sweets

Baked Alaska | Raspberry | Rhubarb

Ginger Pudding | Custard | Clotted Cream Ice Cream

Choice of One Cheese | Chutney | Crackers | Grapes

Please ask our team for our cheese selection

Churches Mansions makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements, to ensure we can provide the accurate information and advice on the ingredients and allergens in our dishes. As churches prepares all its food in a centralised kitchen, allergen-based meals are prepared in the same area as allergen free meals, we therefore cannot guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur