



The Church

Restaurant & Bar | Venue

MAIN MENU



Starters

Homemade Soup of the Day £8.50

Served with ciabatta and butter. Ask your server for flavour of the day. (V, VE, GF available)

Potted Prawns £13

Potted atlantic prawns and brown shrimps set in a spiced nutmeg butter served with toasted seeded bread (GF available)

Duck Liver & Port Parfait £9.95

With autumn fruit chutney, dressed mixed leaves and toasted ciabatta. (GF available)

Mushroom & Leek Tart £9

Wild mushroom and leek tart served with a rocket and balsamic glazed salad. (V, VE)

Smoked Salmon £13.50

Oak smoked salmon over a salad of new potatoes, capers, with a horseradish and dill dressing. (GF available)

Melting Camembert Board £16.95

Whole baked roasemary and garlic stuffed camembert, herb crostinis, celery sticks, red onion marmalade. (V, GF available)

Bakers Bread individual £9 sharer £15 Board

Warm homemade rosemary foccacia, ciabatta, seeded pave, salted butter, balsamic and oil. (V, VE, GF available)

Sides

Skin-On Chips (V, VE, GF)	£4.95
Beer-Battered Onion Rings (V)	£4.95
Parmesan Garlic Ciabatta Bread (V)	£4.95
Seasonal Greens (V, VE, GF)	£4.95
Rocket Salad Balsamic dressing, parmesan cheese. (V, VE, GF)	£4.95
Pan-Fried Garlic & Parsley Button Mushrooms (V, GF)	£4.95
Truffle & Chive Skin-On Chips (V, GF)	£5.50
Dressed Side Salad Cucumber, cherry tomato, red onion. (V, VE, GF)	£5.95
Garlic & Herb Roast New Potatoes (V, VE, GF)	£5.95

Mains

Our Famous Quarter Shoulder Lamb Pot Roast £32.95

Slow Braised lamb shoulder with roasted baby onions in a rich minted lamb sauce. (GF) Served with seasonal greens, garlic & herb roast new potatoes.

Fish & Chips £18.95

Fresh haddock in a crisp golden beer batter, served with skin-on chips, garden peas, homemade tartare sauce, chip shop style curry sauce and fresh lemon.

Root Vegetable Wellington £20

Butternut squash and sweet potato encased in a golden puff pastry topped with poppy seeds, wilted baby spinach, cranberry and port sauce. (V, VE)

Salmon £22

Pan roasted salmon supreme served on a bed of samphire and buttery leeks accompanied with a rich white wine dill cream sauce and seasonal vegetables. (GF)

Pork Belly £24

8 hour slow cooked pork belly, crisp crackling, creamy mustard mash, seasonal greens, and a rich red wine jus.

Wild Mushroom & Spinach Papperdelle £19

Pappardelle pasta tossed with sauteed wild mushrooms, wilted baby spinach and confit garlic served in a white wine cream sauce topped with parmesan cheese and white truffle oil. (V)

Chicken Supreme £20

Pan fried chicken supreme and celeriac fondant served with rich confit savoy cabbage, crispy smoked bacon and madeira sauce. (GF)

Red Thai Beef £26.50

Slow braised bone in beef short rib in a rich Thai red curry sauce with coconut milk, aromatic Makrut lime leaves and fresh basil served with a coriander rice. (GF)

Grill

21 day hung mature steaks, char grilled, cooked to your liking.

8oz Fillet (GF) £35

10oz Sirloin (GF) £28

10oz Ribeye (GF) £29

Chargrilled Chicken

Breast (GF) £19.95

Add 4 Tiger King Prawns £8

All served with confit tomato, baked flat mushroom, skin on chips and choice of sauce.

* Peppercorn & Brandy (GF) £4

* Stilton & Port (GF) £4

* Red Wine & Mushroom (GF) £4

Burgers

Classic Beef Burger £18.50

6oz beef burger, crispy smoked streaky bacon, mature cheddar cheese and homemade burger relish served in a brioche bun with skin on chips and dressed mixed leaves.

Char-Grilled Chicken Burger £18.50

Chicken breast, seasoned with garlic and herbs, char grilled and topped with garlic mayonnaise served in a brioche bun with skin on chips and dressed mixed leaves.

Veggie Burger £17.95

Plant based burger with vegan cheese, lettuce and tomato served in a brioche bun with skin on chips and dressed mixed leaves. (V)

Fish Burger £17.95

Fresh haddock in a crisp golden beer batter, served with baby gem and tartare sauce served in a brioche bun with skin on chips and dressed mixed leaves.

V - Vegetarian | VE - Vegan | GF - Gluten Free

NOTES OF PROVENANCE FROM OUR HEAD CHEF - *Craig Jenkins*

"We aim to use the freshest quality ingredients and wherever possible support local farmers and suppliers"
Our pork is sourced typically from Hereford & the Welsh borders - Berkshire Black & Gloucester Old Spot are chosen for their rich succulent taste. Our free range chicken is sourced from Shrewsbury and our Turkey, Geese & Ducks are reared in Shropshire. Known for its exceptionally subtle and succulent flavours, we serve Welsh Texel Lamb. Beef (Hereford & Angus) is aged 21 days on the bone, which tenderises the meat and delivers amazing flavours. Game will feature on our menu subject to seasonality and is sourced within a 20 mile radius of Ludlow.
Our team cooks with care and intention, letting the natural quality of the produce shine.
We believe that great food begins with the best ingredients, thoughtfully prepared."

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