

THE CHURCH

BAR & RESTAURANT

10 YEAR ANNIVERSARY MENU

*The Church Bar and Restaurant was established on 15th June 2005, Celebrating its 10th year, we are proud to offer this menu in honour of the achievement.
A sincere thank you for your support, enjoy!*

STARTERS

RIVER BLACKWATER ROCK OYSTERS £15.00

Wildly grown in England, with the classic French accoutrement Mignonette Sauce, a simple combination of red wine vinegar, shallots and cracked black pepper

TERRINE OF FOIE GRAS £13.95

Confited with pink salt and a sweet Madeira wine. Complimented with a field grown rhubarb and rose petal jelly, with toasted pain de mie

MAIN COURSES

FILLET OF GRASS FED BEEF £26.50

Delicately marbled, with bruised garlic roasted pomme Anna, cubed celeriac and chantenay carrots. Finished with a trompette mushroom puree

ROAST CROWN OF GRESSINGHAM DUCK £18.50

Pan seared with crushed white peppercorns, aside glacé turnips and lightly grilled honey babe peaches. Garnished with French lavender and a red wine jus

DESSERTS

GLITTER CHOCOLATE TORTE £6.50

Inspired by the Viennese recipe. A light chocolate cake made with vanilla orchid and finely ground almonds. Filled with a rich chocolate ganache and served with fresh raspberries

SUMMER PUDDING MACARON £6.50

French meringue, infused with strawberries, blackberries and redcurrants. Filled with a sweet basil and champagne cream