

# THE CHURCH

## BAR & RESTAURANT

### SIDES & NIBBLES

HOMEMADE PORK CRACKLING	£2.95
MARINATED SUN DRIED TOMATOES	£2.95
MARINATED OLIVES	£2.95
MIXED GREEN MARKET SALAD	£3.50
MASHED POTATO	£2.95
THICK-CUT CHIPS	£3.50
SWEET POTATO WEDGES	£3.50
MIXED VEGETABLES	£3.50
ENGLISH CHARCUTERIE BOARD	£9.50

### WEDDINGS, BIRTHDAYS & SPECIAL OCCASIONS

WE ARE AVAILABLE TO HIRE

VISIT OUR WEBSITE OR ASK FOR DETAILS

### WINE BY THE GLASS

WHITES:	175ml	250ml
LAS ONDAS SAUVIGNON BLANC	£4.30	£5.35
PONTE DI PIAVE PINOT GRIGIO	£4.50	£5.70
MILLSTREAM CHENIN BLANC	£4.30	£5.60
REDS:		
LAS ONDAS CABERNET SAUVIGNON	£4.30	£5.35
PONTE DI PIAVE MERLOT	£4.50	£5.70
INVENIO SHIRAZ	£4.50	£5.70
ROSÉS:		
CASTILLO DE PIEDRA ROSÉ	£4.50	£5.70
INVENIO ZINFANDEL ROSÉ	£4.40	£5.60

Ask a member of staff to see our full wine list

### BEERS & CIDER

BOTTLED:		
PERONI (330ml)	£3.80	
CORONA (330ml)	£3.80	
SAM ADAMS (330ml)	£3.80	
GUINNESS (330ml)	£3.60	
SOMERSBY CIDER (500ml)	£4.60	
LONDON PRIDE REAL ALE (500ml)	£3.90	
PHIPPS INDIAN PALE ALE (500ml)	£4.60	
	Half	Pint
DRAUGHT:		
CARLSBERG	£1.95	£3.85
SAN MIGUEL	£2.10	£4.15

Ask a member of staff for our full drinks list

### STARTERS - £6.50

SOUP OF THE DAY (V)	£5.50
SPICED GRAFFITI CAULIFLOWER STEAK (V)	<i>Marinated in a Jamaican Jerk seasoning of ginger, paprika and cayenne pepper. With a coriander salad</i>
VIETNAMESE NEM RAN & NUOC CHAM (V)	<i>A crispy spring roll of vermicelli noodles, pak choi and beansprouts, wrapped in rice paper with a sweet lime dressing</i>
MUSTANG CUTTLIFISH & NORI PESTO	<i>A warm salad of tender stem broccoli, fennel and red endive leaves, with pickled caper buds and French tarragon</i>
CONFIT 'ORCHARD FARM' SUCKLING PIG	<i>Slow cooked with sage seeds and fresh cubed pineapple, finished with a sticky bacon jam and cider braised shallots</i>
'BANBURY FARM' ORGANIC SPICED GOAT	<i>A moroccan recipe, with fiery red and green chillies, and a sundried tomato and Ras El Hanout yoghurt</i>

### NORTH ATLANTIC SCALLOPS

King scallops, pan fried and set on a celeriac and truffle puree, with a caramel apple dressing  
£2.50 SUPPLEMENT

### DESSERTS - £5.50

WARM JAMAICAN GINGER PUDDING (V)	<i>A dark treacle sponge with bruleed pineapple, rum and raisin ice cream and tuiles dentelle</i>
PASSIONFRUIT CHARCOAL MACAROON (V)	<i>Swiss meringue, with a smoked citrus essence, filled with blueberries, black cherries and a sweet Chantilly cream</i>
BLACK BOTTOM BLESSING (V)	<i>A dark chocolate chip cookie bottom, with layered white and dark chocolate ganache and light spring berry crème fraiche</i>
LEMON & TURKISH ROSE CHEESECAKE (V)	<i>A zesty lemon infused creamy mascarpone, laced with rosewater jelly, set on a honeyed biscuit base</i>

### MAIN COURSES - £16.00

RUMP OF ENGLISH ROSE MUTTON	<i>Served pink, with fine green beans, crispy pomme dauphine, pea shoots and a rich red wine and caraway seed jus</i>
CORNISH COAST COD CHEEK	<i>Sustainably caught, with a Provençal style freshwater mussel and clam stew. Saffron diced squash and potatoes and crisped thyme</i>
FILLET OF DEVONSHIRE GREY MULLET	<i>Scored and lightly seasoned, with wild garlic and Mediterranean anchovies, a creamy fennel dauphinoise and black olive oil</i>
ROASTED SUPREME OF CORN FED CHICKEN	<i>Organic and locally sourced, cooked with sliced cured chorizo. Aside a sage and caramelised onion stuffed suet pudding and a madeira wine and peppercorn sauce</i>
YELLOW CHARD DHAL (V) £14.00	<i>Mildly spiced and baked 'Saag Aloo' style with spinach and chickpeas, with black mustard and turmeric Bombay potatoes and coconut shavings</i>
FORAGERS COTTAGE PIE (V) £14.00	<i>Packed with wild mushrooms, flyaway carrots and spring garden peas, topped with a cheesy sweet potato mash</i>
32 DAY AGED FILLET STEAK (7oz) £6.95 SUPPLEMENT	<i>Cooked to your liking, rubbed in horseradish root and wrapped in prosciutto, with a blue cheese mousse and poached redcurrants</i>

COCONUT & LEMONGRASS RICE PUDDING (V)  
*A new creation of the old classic, finished with star anise, cinnamon dust and crunchy demerara sugar*

CHEF'S SHARING PLATE (V) £15.50  
*Chefs choice of 3 desserts, perfect if you cannot choose or have company to share with*

ICE CREAMS & SORBETS (V)  
*Please enquire for our flavours*

CHEESE BOARD (V)  
*A selection of the finest artisan cheeses, served with biscuits, grapes and seasonal chutney*  
£2.50 SUPPLEMENT

### DESSERT WINES & LIQUEURS

#### LIQUEUR COFFEES

Add your favourite tippie!

Brandy, Baileys, Tia Maria, Whisky, Cointreau, Rum, Amaretto, ...the choice is yours!

We stock a wide range of premium spirits. Ask a member of staff to see a complete list - From £4.95

ERRAZURIZ LATE HARVEST - SPAIN  
125ML GLASS- £6.75 OR £17.95 (1/2 BOTTLE)

LAFLEUR MALLET SAUTERNES - FRANCE  
£23.50 (1/2 bottle)

All food is cooked and prepared to order, please advise your waiter of any dietary requirements or sensitivities and we will aim to be flexible with the dishes to meet these requirements. Non Gluten/Non Dairy menus and allergen information policy available. V = Vegetarian

A service charge of 10% for parties of 10 or more may be added at the manager's discretion

The artwork around our venue is by Clare Abbatt - [www.clareabbattsculpture.co.uk](http://www.clareabbattsculpture.co.uk)

BRIDGE STREET, NORTHAMPTON NN1 1PD - TEL: 01604 603800 - [INFO@THECHURCHRESTAURANT.COM](mailto:INFO@THECHURCHRESTAURANT.COM)

[www.thechurchrestaurant.com](http://www.thechurchrestaurant.com)

# THE CHURCH

BAR & RESTAURANT

FEAST FOR FIFTEEN

AVAILABLE MIDDAY — 7PM

## STARTERS

### SPICED GRAFFITI CAULIFLOWER STEAK (V)

*Marinated in a Jerk style seasoning of ginger, paprika and cayenne pepper, with a coriander salad*

### MUSTANG CUTTLEFISH & NORI PESTO

*A warm salad of tenderstem broccoli, fennel and red endive leaves, with pickled caper buds and French tarragon*

### 'BANBURY FARM' ORGANIC SPICED GOAT

*A Moroccan recipe, with fiery red and green chillies, and a sundried tomato and Ras El Hanout yoghurt*

## MAIN COURSES

### FILLET OF DEVONSHIRE GREY MULLET

*Scored and lightly seasoned, with wild garlic and Mediterranean anchovies, a creamy fennel dauphinoise and black olive oil*

### ROASTED SUPREME OF CHICKEN

*Organic and locally sourced, with sliced cured chorizo, a sage and caramelised onion suet pudding and a madeira wine and peppercorn sauce*

### FORAGERS COTTAGE PIE (V)

*Packed with wild mushrooms, flyaway carrots and spring garden peas topped with a cheesy sweet potato mash*

## DESSERTS

### WARM JAMAICAN GINGER PUDDING (V)

*A dark treacle sponge, with bruleed pineapple, rum and raisin ice cream and tuiles dentelle*

### LEMON & TURKISH ROSE CHEESECAKE (V)

*A zesty lemon infused creamy mascarpone, laced with rosewater jelly, set on a honeyed biscuit base*

### ICE CREAMS & SORBETS (V)

*Please enquire for our flavours*

2 COURSES : £15.00 - 3 COURSES : £18.50

*All food is cooked and prepared to order, please advise your waiter of any dietary requirements or sensitivities and we will aim to be flexible with the dishes to meet these requirements. Non Gluten/Non Dairy menus and allergen information policy available. V= vegetarian.*

*Offer unavailable on Saturdays to parties of 10 or more*

BRIDGE STREET NORTHAMPTON NN1 1PD TEL: 01604 603800 EMAIL: INFO@THECHURCHRESTAURANT.COM

WWW.THECHURCHRESTAURANT.COM

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BAR & RESTAURANT

## NON DAIRY MENU

### STARTERS £6.50

SOUP OF THE DAY (V)

SPICED GRAFFITI CAULIFLOWER STEAK (V)

*Marinated in a Jamaican Jerk seasoning of ginger, paprika and cayenne pepper. With a coriander salad*

VIETNAMESE NEM RAN & NUOC CHAM (V)

*Acrispy spring roll of vermicelli noodles, pak choi and beansprouts, wrapped in rice paper with a sweet lime dressing*

MUSTANG CUTTLEFISH & NORI PESTO

*A warm salad of tenderstem broccoli, fennel and red endive leaves, with pickled caper buds and French tarragon*

CONFIT 'ORCHARD FARM' SUCKLING PIG

*Slow cooked with sage seeds and fresh cubed pineapple, finished with a sticky bacon jam and cider braised shallots*

'BANBURY FARM' ORGANIC SPICED GOAT

*Amoroccan recipe, with fiery red and green chillies, and a sundried tomato and mango salsa*

NORTH ATLANTIC SCALLOPS

*King scallops, pan fried with chorizo and set on a red pepper coulis*

£2.50 SUPPLEMENT

### MAIN COURSES £16.00

RUMP OF ENGLISH ROSE MUTTON

*Served pink, with fine green beans, fondant potatoes, pea shoots and a rich red wine and caraway seed jus*

CORNISH COAST COD CHEEK

*Sustainably caught, with a Provençal style freshwater mussel and clam stew. Saffron diced squash and potatoes and crisped thyme*

FILLET OF DEVONSHIRE GREY MULLET

*Scored and lightly seasoned, with wild garlic and Mediterranean anchovies, a fennel potatoes and black olive oil*

ROASTED SUPREME OF CORN FED CHICKEN

*Organic and locally sourced, cooked with sliced cured chorizo. Aside a sage and caramelised onion suet pudding and a madeira wine sauce*

FORAGERS COTTAGE PIE (V) £14.00

*Packed with wild mushrooms, flyaway carrots and spring garden peas, topped with a sweet potato mash*

YELLOW CHARD DHAL (V) £14.00

*Mildly spiced and baked 'Saag Aloo' style with spinach and chick-peas, with black mustard and turmeric Bombay potatoes and coconut shavings*

32 DAY AGED FILLET STEAK (7OZ)

*Cooked to your liking, rubbed in horseradish root and wrapped in prosciutto with poached redcurrants*

£6.95 SUPPLEMENT

### DESSERTS £5.50

STICKY TOFFEE PUDDING (V)

*With butterscotch toffee sauce and vanilla bean ice cream*

PASSIONFRUIT CHARCOAL MACAROON (V)

*Swiss meringue, with a smoked citrus essence, filled with blueberries, black cherries and champagne sorbet*

CHEF'S SHARING PLATE (V) £15.50

*Chefs choice of 3 desserts, perfect if you cannot choose or have company to share with*

SELECTION OF ICE CREAM & SORBETS (V)

*Please enquire for our flavours*

(V) = Vegetarian. All food is cooked and prepared to order, please advise your waiter of any dietary requirements or sensitivities and we will aim to be flexible with the dishes to meet these requirements. Non Gluten/Non Dairy menus and allergen information policy available. A discretionary service charge of 10% for parties of 10 or more may be added.

# THE CHURCH

BAR & RESTAURANT

## NON GLUTEN MENU

### MAIN COURSES £16.00

### STARTERS £6.50

#### SOUP OF THE DAY (V)

#### SPICED GRAFFITI CAULIFLOWER STEAK (V)

*Marinated in a Jamaican Jerk seasoning of ginger, paprika and cayenne pepper. With a coriander salad*

#### VIETNAMESE NEM RAN & NUOC CHAM (V)

*A crispy spring roll of vermicelli noodles, pak choi and beansprouts, wrapped in rice paper with a sweet lime dressing*

#### MUSTANG CUTTLEFISH & NORI PESTO

*A warm salad of tenderstem broccoli, fennel and red endive leaves, with pickled caper buds and French tarragon*

#### CONFIT 'ORCHARD FARM' SUCKLING PIG

*Slow cooked with sage seeds and fresh cubed pineapple, finished with a sticky bacon jam and pan fried shallots*

#### 'BANBURY FARM' ORGANIC SPICED GOAT

*A moroccan recipe, with fiery red and green chillies, and a sundried tomato and Ras El Hanout yoghurt*

#### NORTH ATLANTIC SCALLOPS

*King scallops, pan fried and set on a celeriac and truffle puree, with a caramel apple dressing*

£2.50 SUPPLEMENT

#### RUMP OF ENGLISH ROSE MUTTON

*Served pink, with fine green beans, fondant potatoes, pea shoots and a rich red wine and caraway seed jus*

#### CORNISH COAST COD CHEEK

*Sustainably caught, with a Provençal style freshwater mussel and clam stew. Saffron diced squash and potatoes and crisped thyme*

#### FILLET OF DEVONSHIRE GREY MULLET

*Scored and lightly seasoned, with wild garlic and Mediterranean anchovies, a creamy fennel dauphinoise and black olive oil*

#### ROASTED SUPREME OF CORN FED CHICKEN

*Organic and locally sourced, cooked with sliced cured chorizo. Aside a sage and caramelised onion suet pudding and a madeira wine and peppercorn sauce*

#### YELLOW CHARD DHAL (V) £14.00

*Mildly spiced and baked 'Saag Aloo' style with spinach and chickpeas, with black mustard and turmeric Bombay potatoes and coconut shavings*

#### FORAGERS COTTAGE PIE (V) £14.00

*Packed with wild mushrooms, flyaway carrots and spring garden peas, topped with a sweet potato mash*

#### 32 DAY AGED FILLET STEAK (7oz)

*Cooked to your liking, rubbed in horseradish root and wrapped in prosciutto. With a blue cheese mousse and poached redcurrants*

£6.95 SUPPLEMENT

### DESSERTS £5.50

#### STICKY TOFFEE PUDDING (V)

*With butterscotch toffee sauce and vanilla bean ice cream*

#### PASSIONFRUIT CHARCOAL MACAROON (V)

*Swiss meringue, with a smoked citrus essence, filled with blueberries, black cherries and a sweet Chantilly cream*

#### BLACK BOTTOM BLESSING (V)

*A dark chocolate chip cookie bottom, with layered white and dark chocolate ganache and light spring berry crème fraiche*

#### COCONUT & LEMONGRASS RICE PUDDING (V)

*A new creation of the old classic, finished with star anise, cinnamon dust and crunchy demerara sugar*

#### CHEF'S SHARING PLATE (V) £15.50

*Chefs choice of 3 desserts, perfect if you cannot choose or have company to share with*

#### ICE CREAMS & SORBETS (V)

*Please enquire for our flavours*

#### CHEESE BOARD (V)

*Artisan cheese selection with non gluten crackers, chutney and grapes  
£2.50 supplement*

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