

1874



1965



THE CHURCHILL HOTEL



Churchill's Yorkshire Brasserie

3 COURSES - £29.95

MAY CHANGE DUE TO SUPPLEMENT CHARGE AS SHOWN ON MENU.

STARTERS

SOUP OF THE DAY

MUSSELS,

TOMATO, SAMPHIRE & PRESERVED LEMON

ROAST PIGEON BREAST,

ONION, HAZELNUT & FORAGED MUSHROOM

SMOKED HALIBUT,

CUCUMBER, HORSERADISH & DILL

(£4 SUPPLEMENT)

BUTTER POACHED CHICKEN WINGS,

GIROLLE MUSHROOMS, TRUFFLE & THYME

BEETROOT TARTAR,

ONION & CHICORY

THE CHURCHILL TEAM WORK ENDLESSLY TO BRING THE BEST LOCAL PRODUCE THAT YORKSHIRE CAN OFFER, ALONG WITH THE GREAT BRITISH CHARM CHURCHILL PRIDED HIMSELF ON.

PLEASE LET A MEMBER OF STAFF KNOW IF YOU HAVE INTOLERANCES OR ALLERGIES.

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MAINS

BEER BATTERED FISH OF THE DAY,

CHIPS, PEAS & TARTAR SAUCE

PORK COLLAR,

CRISPY CHEEK, SALT BAKED
CELERIAC, APPLE & PICKLED
RADISH

SEA TROUT,

PEAS, PANCETTA, JERSEY
ROYALS & CHARRED BABY GEM

PEARL BARLEY RISOTTO,

ARTICHOKE, ROASTED GARLIC,
WATERCRESS & LEMON.

ROASTED LAMB BELLY,

BRAISED NECK,
SMOKED AUBERGINE,
SWEETCORN & LETTUCE
(£4 SUPPLEMENT)

GRILL

8OZ FLAT IRON STEAK

8OZ SIRLOIN STEAK

(£5 SUPPLEMENT)

BOTH STEAKS SERVED WITH ONION
RINGS, CHIPS, PAN FRIED
MUSHROOM & TOMATO

ADD ON YOUR CHOICE OF SAUCE
£3.50

PEPPERCORN SAUCE

BLUE CHEESE SAUCE

8OZ BURGER,

CAVE AGED CHEDDAR, SMOKED
BACON, CHIPS & ONION RINGS

SIDES - £3.50

BUTTERED TENDER STEM
BROCCOLI

TRIPLE COOKED CHIPS
FRESH TOMATO SALAD
BUTTERED JERSEY ROYAL
POTATOES

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DESSERTS

ICE CREAM & SORBET SELECTION

WORKING OF STRAWBERRIES,

INCLUDES PARFAIT, GLASS, MERINGUE & POACHED

(£4 SUPPLEMENT)

CREMÈ BRULÉE,

MATCHA GREEN TEA ICE CREAM

70% DARK CHOCOLATE

ORANGE & WHISKEY SMOKE

RASPBERRY & LEMON THYME CHEESECAKE,

CANDIED WALNUT

CHEESE BOARD

CRACKERS, GRAPES, CELERY & CHUTNEY

(£3 SUPPLEMENT)

ENGLISH CHEESE

CORNISH KERN

(PASTEURISED VEGETARIAN)

WAX COATED, BUTTERY, NUTTY AND WITH A SLIGHT GOUDA NOTE.

SMOKED NORTHUMBERLAND

MILD CHEDDAR STYLE CHEESE WITH AN AUTHENTIC OAK SMOKED TASTE. WELL BALANCED, WITH A STRONG SMOKED FLAVOUR.

CAVE AGED CHEDDAR

FROM CHEDDAR GORGE. SHARPER AND SALTIER THAN A STANDARD CHEDDAR. THE ONLY CREAMERY LEFT IN CHEDDAR.

BARKHAM BLUE

SUPREMELY RICH WITH BUTTERY NOTES THAT MELT IN THE MOUTH. MADE WITH JERSEY AND GURNSEY COW'S MILK.

WORLD CHEESE

BRIE DE MEAUX (FRENCH)

TRADITIONAL FRENCH BRIE, SOFT RICHNESS GIVES WAY TO A BLOOMY TANGY FLAVOUR

LANGRES (FRENCH)

SOFT CHEESE FROM THE CHAMPAGNE REGION. WASHED IN MARC AU CHAMPAGNE AND BRINES. DELICATE SWEET TANGY FLAVOURS

MURCIA AL VINO (SPANISH)

PASTEURISED NONE VEGETARIAN, DELICATE FLAVOURED GOATS CHEESE WASHED IN RED WINE.

OUR BEAUTIFUL CHEESES COME FROM 'LOVE CHEESE', AN ARTISAN CHEESE SHOP WHICH IS LOCATED 500 METERS AWAY ON GILLYGATE, WHERE USING CONTINENTAL STYLES, YORKSHIRE HERDS AND PASSION ARE AT THE HEART OF EVERYTHING THEY DO.

