

1874



1965



THE CHURCHILL HOTEL



Churchill's Yorkshire Brasserie

Simple honest Yorkshire fayre at a typically Yorkshire price

£19.95 for three courses

Nº1

Nº2

Nº3

Starters

Main Courses

Desserts



**SOUP OF
THE DAY**

**YORKSHIRE
PUDDING
ONION GRAVY &
WATERCRESS**

**PRAWN
COCKTAIL**

**HAM HOCK
CROQUETTES
PICKLED
VEGETABLES**

**YORKSHIRE HAM
FRIED HENS EGG
& CHIPS**

**EAST
COAST FISH &
CHIPS
PEAS & TARTARE
SAUCE**

**WILD MUSHROOM
SAGE &
ROAST GARLIC
TAGLIATELLE**

**'BAKED VANILLA
CHEESECAKE',
BANANA & COFFEE**

**CHOCOLATE,
HONEY, WHISKEY,
SALTED WALNUTS &
RASPBERRY**

**BLACKBERRY,
WHITE CHOCOLATE
& SHERBET**



Whether you are staying with us in the hotel or just visiting for dinner, a bite for lunch or one of our beautiful handmade desserts, as Head Chef of Dewsnaps Brasserie, it is my great pleasure to welcome you to our restaurant.

Our passion lies in creating the Best of British fayre from seasonal ingredients and local suppliers, all with a modern, balanced approach to presentation.

You may not see us during your visit, but please be assured that my team and I are working hard behind the scenes to ensure that your dining experience with us is memorable and enjoyable.

**PLEASE MAKE OUR
RESTAURANT STAFF AWARE
IF YOU HAVE ANY ALLERGIES
OR DIETARY REQUIREMENTS**

Kevin Browerbank
Head Chef