

HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

1874 5 1965	
THE CHURCHILL HOTEL	
Yorkshire à la carte	
MAIN COURSES	
80Z SIRLOIN STEAK Chips, watercress & radish salad	25
CURRIED COD FILLET Bombay Potato, Spices, Yoghurt & Cucumber	18
ROAST CHICKEN Parsnip, Cranberry & Crispy Wing	15
BAKED DUCK EGG Vintage cheddar, cauliflower, Truffle & girolles	14
Roast Halibut Fillet Mussels, Cockles, Crab & Sea Herbs	22
ROAST LOIN & BELLY OF LAMB Confit Shoulder, boulangère Potatoes & Charred Leeks	24
SIDE DISHES	
TRIPLE COOKED CHIPS	3.5
BUTTERED NEW POTATOES	3.5
BUTTERED CAVOLO NERO	3.5
CHANTONNAY CARROTS Hazelnut & Thyme Butter	3.5
SAUCES	
Peppercorn	3.5
BLUE CHEESE	3.5





YORKSHIRE CHEESES

RIBBELSDALE SMOKED

VIBRANT, CRUMBLY GOATS CHEESE WITH A SUBTLE SMOKED FLAVOR

RIBBLESDALE GOATISAN

NATURAL RIND MATURE GOATS CHEESE. SUBTLE PARMIGIANNO FLAVOURS

RICHARD THE III WENSLEYDALE

ARTISAN WENSLEYDALE, CRUMBLY AND CREAMY WITH A DELICATE CITRUS FLAVOR

BRAFFORDS LOG

Å MOULDRIPENED GOATS CHEESE WITH A TANGY FLAVOUR

WORLD CHEESES

THOMASHOE RED LEICESTER

NUTTY AND RICH WITH A DEEP FLAVOUR

COMTE AOC (FRENCH)

A HARDER SHARP CHEESE WITH A STRONG NUTTY FINISH

MONTAGNOLO AFFINE (GERMAN)

A GERMAN BLUE BRIE.VERY SOFT AND CREAMY WITH NICE BLUE VEINS TO GIVE THAT NICE BITE

EPOISSES (FRENCH)

WASHED OVER IN BRANDY, BEYOND THE PUNGENT AROMA A SOFT SWEET AND SALTY TANG

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.



1874 1965 THE CHURCHILL HOTEL Yorkshire à la carte

BARNCLIFFE BRIE BY YORKSHIRE FINE CHEESE

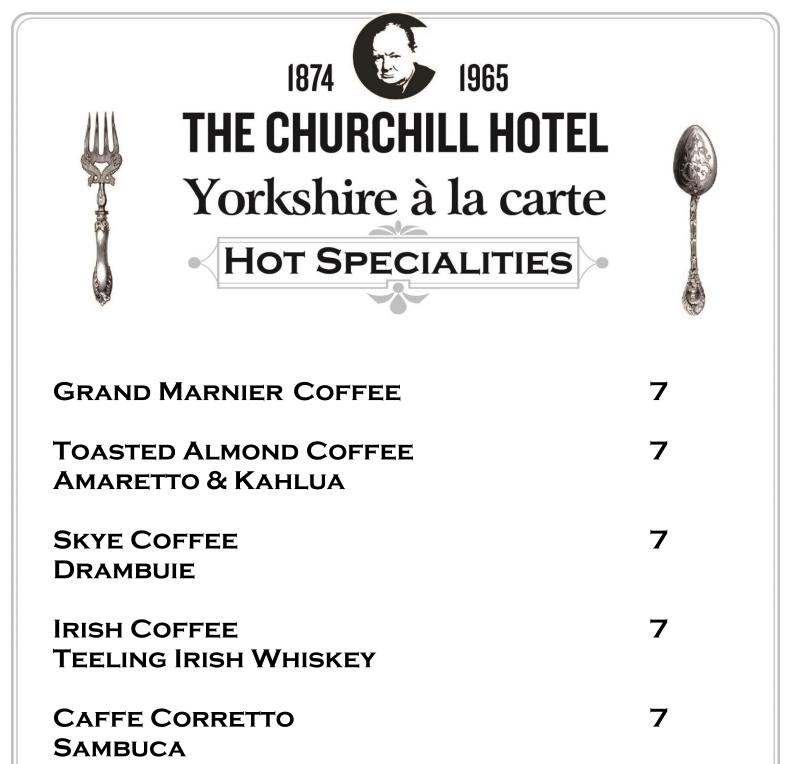
HAND CRAFTED IN YORKSHIRE, THIS BRIE HAS AN EARTHY *FLAVOUR* WITH A SMOOTH TEXTURE, WITH A GOLDEN CENTRE. MADE USING COWS MILK LOCAL TO HUDDERSFIELD.

MOORLAND TOMME BY BOTTON CREAMERY

TRADITIONALLY PRODUCED IN THE FRENCH ALPS, THIS VERSION OF A TOMME HAS A RICH HAZELNUT FLAVOUR, PRODUCED IN THE NORTH YORKSHIRE MOORS.

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ADD AN EXTRA SHOT TO YOUR COFFEE FOR £3