



Dewsnaps Brasserie Menu

While You Decide ... £3

Marinated Olives
Homemade Pork Scratchings
Mixed Roasted Nuts

To Begin

Homemade Soup Of The Day

Suitably Garnished

£4.95

Mushrooms & Herbs

Hazelnut, Girrolles & Pickled Garlic

Hand Dived Scallop

Braised Pig Cheek, Seaweed Cracker & Broccoli Velouté

£9.50

Venison Pastrami

Salt Baked Celeriac, Caper Berries & Parmesan

£7.95

Pork & Hare Faggot

Parsley, Spelt & Crispy Onion

£7.50

Oxtail Risotto

Artichoke Crisps

£7.50

Lobster & Lentil Dahl

Cod Cheek & Yoghurt

£8.95



To Continue ...

Roast Mallard Breast
Squash, Goats Cheese & Parsley
£17.95

Roast Mutton Loin
Braised Shoulder, Apricots, Polenta & Aromatics
£21.95

Roast Loin of Hare
Hare Ragu, Salt Baked Beetroot & Shallot
£20.95

Roast Cod Fillet
Wild Mushrooms, Chicken Wing & Granola
£19.50

Roast Salmon Fillet
Green Herbs, Salmon Skin Crisp & Jerusalem Artichoke Veloute
£19.95

Roast Guinea Fowl
Parsnip, Cranberry, Roasted Chestnuts & Guinea Fowl Boudin
£17.95

Beetroot Tart Tatin
Goats Cheese, Chestnuts & Watercress
£14.50

A Little Extra ... £3.95

Triple Cooked Chips
Buttered New Potatoes
Braised Red Cabbage
Peppercorn Sauce
Tender Stem Broccoli

Please make our restaurant staff aware if you have any allergies or dietary requirements.



To Conclude ...

Salted Caramel Panna Cotta

Pickled Crab Apple, Hazelnut and Charred Apple

£6.95

Chocolate & Blackberry Soufflé

Blackberry Sorbet

Please Note; Minimum 15 Minute Wait Time

£9.95

Poached Pear

Whiskey, Orange & Chocolate

£7.25

Chocolate Tart

Blackcurrant Sorbet & Pistachio

£6.95

White Chocolate Crèmeux

Lemon, Raspberries,

White Chocolate & Raspberry Granola

£6.95

Selection of Ice Creams & Sorbets

£5.50

Your Selection of Four English Cheeses, Chutney & Biscuits

See Churchill Cheese Menu

£8.95

(Also Available As An Extra Course For The Whole Table)

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The
CHURCHILL HOTEL

Somerset Brie (Cow's Milk)

This cheese is produced by Lubborn Creamery, which is nestled in the valley of Cricket St Thomas, South Somerset. The cheese is traditionally ripened, which means the cheese gradually softens during the four weeks after it is wrapped. It has a superior creamy taste, a rich texture & is soft with an edible white rind

Monks Folly

Another classic from Shepherds Purse. This is mould ripened & is made to a recipe which is believed to have been used by the Monks from a nearby abbey. It has a crisp clean flavor when young but this changes with age & becomes soft & ripe which develops into a fuller more rounded flavour.

Barbers Vintage Cheddar (Cow's Milk)

This classic cheddar has been in production since 1833 by the Barber family on their dairy farm in Ditchet Somerset. It's made from cows milk and is matured for at least 24 months. The end result is a delicious creamy cheese with both savoury & natural sweet notes.

Swaledale Old Peculiar

This cow's milk cheese is produced by the Swaledale cheese company. During the making of this unique cheese, the pieces of warm curd are soaked in Theakstons Old Peculiar ale. The finished cheese is marbled in appearance, soft in texture & has a strong ale flavour on the palette.

Northumberland Oak Smoked

This cow's milk cheese is slowly smoked over 24 hours to impact a full yet delicate flavour which grows richer on the palette. It has a smooth finish & has a perfect balance between cheese & smoked.

Gabriel Blue

This ewes milk blue cheese is produced in Inglewhite, Lancashire. The cheese is left to mature in its own purpose built cave. It has a sweet nutty, inner flavour which combines the beautifully with the slight bitterness of the bluing. The cheese is soft & creamy with a slight fragrance of hay.

Haldenby Blue (Goats Milk)

This blue goats milk cheese is produced by Lowna Dairy in Cottingham near Hull. It is surprisingly quite a mild blue cheese, slightly salty with a long lasting taste. This stunning cheese will be appreciated by the newcomer but also the connoisseur.

Celtic Promise (Cow's Milk)

This is a semi soft, Caerphilly style cheese made from local cow's milk. The pungent smell results from the ripening & rind being washed in cider. This results in a moist, soft, buttery composition & a sticky orangery rind. It is aromatic, spicy & fruity but with a surprisingly mild flavour.

Coffee & Tea

Cafetiere for one	£2.95
<i>Freshly ground coffee</i>	
Tea for one	£1.95
<i>Regular or herbal</i>	
Espresso	£2.25
<i>Small cup of very strong, black coffee</i>	
Cappuccino	£2.95
<i>Shot of espresso, a little steamed milk & foamed milk</i>	
Caffe Latte	£2.95
<i>Shot of espresso, steamed milk & foamed milk</i>	
Petit Fours	£3.50

Hot Specialties

£6.95

Caffe Corretto
<i>Sambuca</i>
French Coffee
<i>Grand Marnier</i>
Toasted Almond Coffee
<i>Amaretto & Kahlua</i>
Sky Coffee
<i>Drambuie</i>
Irish coffee
<i>Telling</i>
Add an extra shot to your coffee for £3.00