1874 1965 THE CHURCHILL HOTEL Churchill's Yorkshire Brasserie

STARTERS

SOUP OF THE DAY	£5.25
Pan Fried Mallard & Confit Leg	£6.95
BUTTERNUT SQUASH, SALT BAKED CELERIAC & JUS	
Mussels, Garlic, Shallots & White Wine Cream As A Main Course With French Fries	£7.50 £12.75
YORKSHIRE HAM HOCK TERRINE	£5.90
Homemade Piccalilli, Crispy Ciabatta, Watercress	
TEMPURA VEGETABLES WASABI MAYONNAISE & WATERCRESS	£5.75
KING PRAWN COCKTAIL	£6.25
GEM LETTUCE & MARIE ROSE SAUCE	
BEETROOT & GOATS CHEESE TART	£5.75
ROCKET & PARMESAN SALAD	

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 it is our great pleasure to welcome you to our restaurant.

As chefs our passion lies in creating the Best of Yorkshire 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 our team are working hard behind the scenes to ensure that your dining experience with us is memorable and enjoyable.

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



MAINS

CLASSICS

PAN ROAST CHICKEN BREAST

TURNED NEW POTATOES, HONEY ROAST PARSNIPS,

CRANBERRY PUREE,

ROAST CHESTNUTS & JUS DE ROTI

£13.50

PAN ROAST SEA BREAM

HERB CRUSHED NEW POTATOES, BROWN SHRIMP & CAPER BUTTER

£15.95

PORK FILLET

FONDANT POTATO, CAULIFLOWER PUREE, BLACK PUDDING, BRAISED PORK CHEEK CIDER SAUCE

£15.95

FIG & CAMEMBERT TART

MIXED BABY HERB SALAD & WALNUT DRESSING £12.95

GARLIC MUSHROOM AND SAGE GRATIN

WITH HOMEMADE CRUSTY BREAD £12.75

ROAST RUMP OF LAMB

MINTED PETIT POIS, MASH POTATO,
WILD MUSHROOM SAUCE
£17.95

80Z 65 DAY SALT AGED SIRLOIN STEAK

SERVED WITH ONION RINGS, CHIPS, MUSHROOM & CHERRY TOMATOES £26.95

ADD BLUE CHEESE OR PEPPERCORN SAUCE

£3.50

80Z YORKSHIRE BEEF BURGER,

CHEDDAR, SMOKED BACON, CHIPS, ONION RINGS & HOMEMADE BURGER SAUCE

£13.50

YORKSHIRE BEER BATTERED COD

CHIPS & HOME MADE MUSHY PEAS

£14.25

STEAK & ALE PIE

Wholegrain mash, & Seasonal Greens

£13.95

SIDES 3.50

MUSTARD MASH POTATOES

TRIPLE COOKED CHIPS

BUTTERED SEASONAL GREENS

BEER BATTERED ONION RINGS

MEATS SUPPLIED BY R & J YORKSHIRE FINEST FARMERS & BUTCHERS OF RIPON

FISH SUPPLIED BY HODGSON FISH OF HARTLEPOOL



DESSERTS

ICE CREAM & SORBET SELECTION	£4.00
CHOCOLATE BROWNIE CANDIED HAZELNUTS & RASPBERRY SORBET	£5.50
CLEMENTINE PANNA COTTA POMEGRANATE ICE CREAM, YOGHURT & CINNAMON CRUMBLE	£5.75
STICKY TOFFEE PUDDING WALNUT ICE CREAM & BUTTERSCOTCH SAUCE	£5.50
WHITE CHOCOLATE CREMEUX LEMON PUREE & RASPBERRIES	£5.95
Fig & Honey Frangipane Tart Crème Fraiche Ice Cream & Frosted Pistachio YORKSHIRE CHESE BOARD	£5.75
SELECT FOUR CHEESE FROM OUR CHEESE MENU CRACKERS, GRAPES, CELERY & CHUTNEY	£7.95
CAFETIERE & HOME MADE PETIT FOURS	£5.50



CHEESES

YORKSHIRE CHEESE

SMOKED WESTCOMBE

(UNPASTEURISED, NON-VEGETARIAN)

TRADITIONAL MATURE FARMHOUSE
CHEDDAR, HEAVILY OAK-SMOKED FOR
A HUGE SMOKEY HIT.

RIBBLESDALE MATURE

(Unpasteurised, Vegetarian)

GOATS' CHEESE MATURED IN WAX. HARD & CRUNCHY WITH

DISTINCT CARAMEL NOTES.

RICHARD III

(PASTEURISED, VEGETARIAN)

PRE-WAR WENSLEYDALE RECIPE, MADE IN RICHMOND. LIGHT, CRUMBLY WITH AN UNMISTAKEABLE MILKY NOTE

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

WORLD CHEESE

CORNISH KERN

(Pasteurised, Vegetarian)

CURRENTLY NO 1 BEST CHEESE IN THE WORLD

GOUDA-STYLE MADE WITH ALPINE STARTER CULTURES, SWEET WITH A BURST OF NUTTINESS

WATERLOO

(Unpasteurised, Vegetarian)

Washed-curd English Brie. Less acidic than a traditional French Brie, soft, rich & buttery.

DEVILS ROCK

(Pasteurised, Vegetarian)

FROM TODMORDEN, BASED ON AN ITALIAN RECIPE. VERY SOFT & CREAMY WITH A NICE PEPPERY AND BITTER BLUE FLAVOUR

18 Month old Doddington

(UNPASTEURISED, NON-VEGETARIAN)

HALFWAY BETWEEN A CHEDDAR & A LEICESTER. TANGY, FRUITY, NUTTY & LINGERS WELL.



HOT SPECIALITIES

CAFETIERE FOR ONE	3
FRESHLY GROUND COFFEE	
TEA FOR ONE	2
REGULAR OR HERBAL	
Espresso	2
SMALL CUP OF VERY STRONG, BLACK COFFEE	
CAPPUCCINO	3
SHOT OF ESPRESSO, A LITTLE STEAMED MILK & FOAM	
CAFFE LATTE	3
SHOT OF ESPRESSO & STEAMED MILK	
FRENCH COFFEE	3
GRAND MARNIER	
TOASTED ALMOND COFFEE	7
AMARETTO & KAHLUA	
SKYE COFFEE	7
DRAMBUIE	
IRISH COFFEE	7
TEELING IRISH WHISKEY	

ADD AN EXTRA SHOT TO YOUR COFFEE FOR £3