

HOT & COLD POTATO, TRUFFLE & PARMESAN

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







## 1874 (1965) THE CHURCHILL HOTEL Yorkshire à la carte

#### DESSERTS

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PEANUT BUTTER CHEESECAKE BANANA, PEANUT, BRITTLE

CHOCOLATE YUZU, LIME & SESAME

STRAWBERRY SWEET WOODRUFF PANNA COTTA ELDERFLOWER & BLACK PEPPER

WHITE CHOCOLATE CRÉMEUX BRONZE FENNEL, CHARRED CUCUMBER, HAZELNUT & BURNT WHITE CHOCOLATE

YOUR SELECTION OF FOUR ENGLISH 9 CHEESES, CHUTNEY & BISCUITS (Also Available As Extra Course For The Whole Table)

**TAYLORS VINTAGE 2010 PORT** 

**GRAHAMS TAWNY PORT** 



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CHEESES

#### SWALEDALE TRADITIONAL BY SWALEDALE CHEESE

A CITRUSY, CRUMBLY COW'S MILK CHEESE, PRODUCED AND HAND-MADE BY THE REED FAMILY IN RICHMOND, NORTH YORKSHIRE.

#### SMOKED ORIGINAL GOATS CHEESE BY RIBBLESDALE

AN EXCELLENT, WELL BALANCED FLAVOUR, TASTY AND CREAMY. MADE IN YORKSHIRE WITH YORKSHIRE MILK. SMOKED OVER OAK CHIPPINGS.

### BERWICK EDGE BY DODDINGTON DAIRY IN NORTHUMBERLAND

It's a strong and fruity Gouda style cheese. Smooth in texture, its flavours are typically strong and robust. It won the James Aldridge Memorial prize in 2011 as the best raw milk cheese, voted for by other cheesemakers.

#### **DEVILS ROCK BLUE BY PEXTENEMENT CHEESE**

BASED ON THE SOFT ITALIAN CHEESES SUCH AS DOLCELATTE. THIS ORGANIC CHEESE IS MATURED FOR 4 WEEKS AS IT GROWS A BLUE RIND COMPLETELY COVERING THE CHEESE. PRODUCED IN WEST YORKSHIRE.

#### GOAT MATURE BY RIBBLESDALE DAIRY

AN EXCELLENT WELL FLAVOURED GOATS CHEESE. TASTY AND CREAMY, IT HAS THE ROBUSTNESS OF A PARMESAN AND THE SUBTLETY OF A WELL MATURED FLAVORSOME CHEESE.



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#### 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.

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.



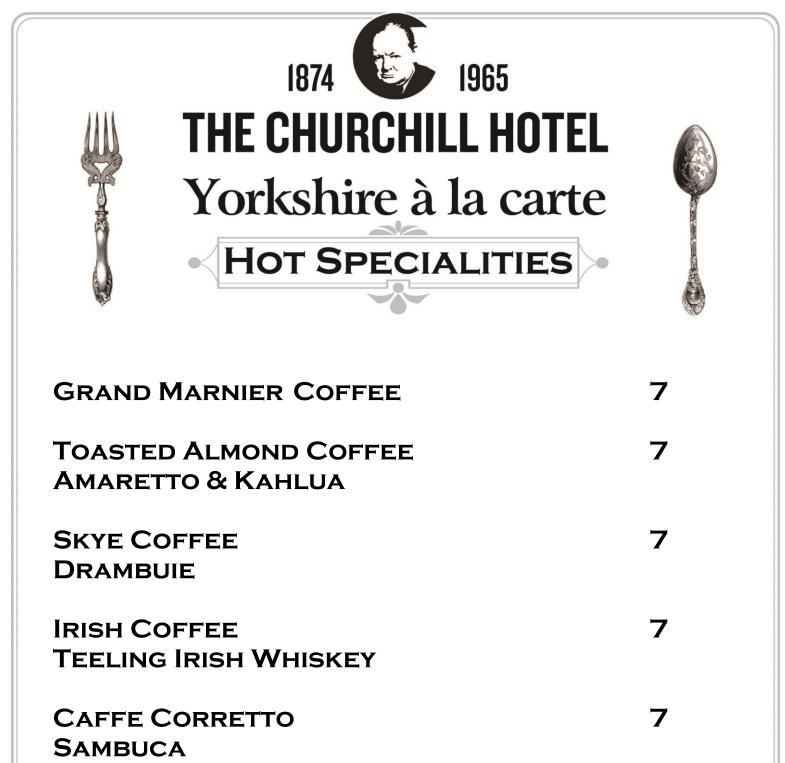
CAFETIERE FOR ONE<br/>FRESHLY GROUND COFFEE3TEA FOR ONE<br/>REGULAR OR HERBAL2ESPRESSO<br/>SMALL CUP OF VERY STRONG<br/>BLACK COFFEE2CAPPUCCINO<br/>SHOT OF ESPRESSO,<br/>A LITTLE STEAMED MILK<br/>&FOAMED MILK3

CAFFE LATTE SHOT OF ESPRESSO, STEAMED MILK & FOAMED MILK

**FRENCH COFFEE** 

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ADD AN EXTRA SHOT TO YOUR COFFEE FOR £3