

1874



1965



# THE CHURCHILL HOTEL

## Yorkshire à la carte



### STARTERS

<b>SOUP OF THE DAY</b> SUITABLY GARNISHED	<b>5.5</b>
<b>SPELT RISOTTO</b> ARTICHOKES, PARSLEY & BLACK TRUFFLE	<b>7</b>
<b>MALLARD</b> PICKLED APPLE, RASPBERRY & YORKSHIRE FETTLE	<b>8.5</b>
<b>GRILLED MACKEREL</b> ORANGE, SALT BAKED CARROTS & HAY SMOKE	<b>8</b>
<b>GIN CURED SALMON</b> OYSTER, CUCUMBER & CAVIAR	<b>10</b>
<b>CHICKEN SOUP</b> CRISPY SKIN, GIROLLES & CHICKEN BALLONTINE	<b>7</b>

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

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### MAIN COURSES

<b>8OZ SIRLOIN STEAK</b> <b>CHIPS, WATERCRESS &amp; RADISH SALAD</b>	<b>25</b>
<b>CURRIED COD FILLET</b> <b>BOMBAY POTATO, SPICES, YOGHURT &amp; CUCUMBER</b>	<b>18</b>
<b>ROAST CHICKEN</b> <b>PARSNIP, CRANBERRY &amp; CRISPY WING</b>	<b>15</b>
<b>BAKED DUCK EGG</b> <b>VINTAGE CHEDDAR, CAULIFLOWER, TRUFFLE &amp; GIROLLES</b>	<b>14</b>
<b>ROAST HALIBUT FILLET</b> <b>MUSSELS, COCKLES, CRAB &amp; SEA HERBS</b>	<b>22</b>
<b>ROAST LOIN &amp; BELLY OF LAMB</b> <b>CONFIT SHOULDER, BOULANGÈRE POTATOES &amp; CHARRED LEEKS</b>	<b>24</b>

### SIDE DISHES

<b>TRIPLE COOKED CHIPS</b>	<b>3.5</b>
<b>BUTTERED NEW POTATOES</b>	<b>3.5</b>
<b>BUTTERED CAVOLO NERO</b>	<b>3.5</b>
<b>CHANTONNAY CARROTS</b> <b>HAZELNUT &amp; THYME BUTTER</b>	<b>3.5</b>

### SAUCES

<b>PEPPERCORN</b>	<b>3.5</b>
<b>BLUE CHEESE</b>	<b>3.5</b>

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### DESSERTS

<b>“BAKED VANILLA CHEESECAKE”</b> BANANA & COFFEE	<b>7</b>
<b>CHOCOLATE, HONEY, WHISKEY</b> SALTED WALNUTS & RASPBERRY	<b>7</b>
<b>“PUMPKIN PIE”</b> ORANGE & BUTTERNUT SQUASH	<b>7</b>
<b>BLACKBERRY</b> WHITE CHOCOLATE & SHERBET	<b>7</b>
<b>YOUR SELECTION OF FOUR CHEESES</b> <b>CHUTNEY &amp; BISCUITS</b> (ALSO AVAILABLE AS EXTRA COURSE FOR THE WHOLE TABLE)	<b>9</b>
<b>TAYLORS VINTAGE 2010 PORT</b>	<b>4</b>
<b>GRAHAMS TAWNY PORT</b>	<b>4</b>

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### CHEESES

#### YORKSHIRE CHEESES

##### **RIBBELSDALE SMOKED**

VIBRANT, CRUMBLY GOATS CHEESE WITH A SUBTLE SMOKED FLAVOR

##### **RIBBLESDALE GOATISAN**

NATURAL RIND MATURE GOATS CHEESE. SUBTLE PARMIGIANNINO FLAVOURS

##### **RICHARD THE III WENSLEYDALE**

ARTISAN WENSLEYDALE, CRUMBLY AND CREAMY WITH A DELICATE CITRUS FLAVOR

##### **BRAFFORDS LOG**

A 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.*

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### CHEESES

**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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### HOT SPECIALITIES



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

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### HOT SPECIALITIES

<b>GRAND MARNIER COFFEE</b>	<b>7</b>
<b>TOASTED ALMOND COFFEE AMARETTO &amp; KAHLUA</b>	<b>7</b>
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<b>CAFFE CORRETTO SAMBUCA</b>	<b>7</b>

**ADD AN EXTRA SHOT TO YOUR COFFEE FOR £3**