

1874



1965



THE CHURCHILL HOTEL



Churchill's Yorkshire Brasserie



Simple honest Yorkshire fayre at a typically Yorkshire price

£19.95 for three courses

Nº1

Nº2

Nº3

Starters	Main Courses	Desserts
 <p>SPAGHETTI WITH COCKLES, CLAMS, CHERRY TOMATOES, BASIL & GARLIC</p> <p>SOUP OF THE DAY</p> <p>YORKSHIRE PUDDING</p> <p>ONION GRAVY & WATERCRESS</p>	<p>YORKSHIRE HAM FRIED HENS EGG & CHIPS</p> <p>EAST COAST FISH & CHIPS</p> <p>PEAS & TARTARE SAUCE</p> <p>PORK ESCALOPE, GIROLLES, BROAD BEANS & PEAS</p> <p>ROOT VEGETABLE COBBLER CHIPS</p>	<p>ETON MESS</p> <p>LEMON POSSET RHUBARB & GOOSEBERRY COMPOTE</p> <p>STRAWBERRY & CHAMPAGNE JELLY CHANTILLY CREAM</p> 

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, as Head Chef of Dewsnaps Brasserie, it is my great pleasure to welcome you to our restaurant.

Our passion lies in creating the Best of British 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 my team and I are working hard behind the scenes to ensure that your dining experience with us is memorable and enjoyable.

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

Kevin Browerbank
Head Chef