

1874



1965



THE CHURCHILL HOTEL



Churchill's Yorkshire Brasserie

STARTERS

SOUP OF THE DAY	£5.25
CURRIED MUSSELS <i>COCONUT & CORIANDER</i>	£6.95
PIGS CHEEK COOKED IN RED WINE <i>PUY LENTILS, CELERIAC PUREE & JUS</i>	£6.95
NORTH WEST COAST SMOKED HALIBUT <i>AUBERGINE PUREE, BABY GEM & WILD RICE</i>	£8.95
BEETROOT AND ROSEMARY TART TATIN <i>GOATS CHEESE & BABY WATERCRESS</i>	£7.95
BREAST OF MALLARD <i>DUCK CROQUETTE, ROAST PARSNIP & CARROT CRISP</i>	£7.95

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 Dewsnap's 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 STAFF AWARE IF YOU
HAVE ANY ALLERGIES OR DIETARY
REQUIREMENTS

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MAINS

BEER BATTERED FISH OF THE DAY

CHIPS, PEAS & TARTAR SAUCE

£14.85

YORKSHIRE BLACKOUT, STEAK

& MUSHROOM PIE

BUTTERED GREENS

£15.95

SEA TROUT

PEAS, PANCETTA, NEW POTATOES &

BABY GEM

£17.75

ROAST BUTTERNUT SQUASH

RISOTTO

WITH GARLIC & SAGE

£12.95

ROAST LAMB RUMP

PEARL BARLEY TRUFFLE RISOTTO

& SALSA VERDE

£21.95

GRILL

8OZ BURGER

CAVE AGED CHEDDAR, SMOKED BACON,

CHIPS & ONION RINGS

£13.95

8OZ SALT AGED BEEF RUMP

£21.60

8OZ SIRLOIN STEAK

£26.95

STEAK SERVED WITH ONION RINGS,

CHIPS, PAN FRIED MUSHROOM &

TOMATO

SIDES 3.50

BUTTERED GREENS

BUTTERED PINK FIR POTATOES

TRIPLE COOKED CHIPS

FRESH TOMATO SALAD

PEPPERCORN OR BLUE CHEESE SAUCE

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DESSERTS

ICE CREAM & SORBET SELECTION £4.95

BAKEWELL TART £7.95

AMARETTO ICE CREAM

CRÈME BRÛLÉE £7.50

VANILLA ICE CREAM

STICKY TOFFEE PUDDING £7.95

BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

CHOCOLATE & ROSEMARY TART £7.95

ALMOND PRALINE & BLOOD ORANGE SORBET

CHEESE BOARD – SELECTION OF 4 £10.95

CRACKERS, GRAPES, CELERY & CHUTNEY

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CHEESES

ENGLISH CHEESE

CORNISH KERN

(PASTEURISED, VEGETARIAN)

WAX COATED, BUTTERY, NUTTY & WITH A SLIGHT GOUDA NOTE

SMOKED NORTHUMBERLAND

(PASTEURISED, VEGETARIAN)

MILD CHEDDAR STYLE CHEESE WITH AN AUTHENTIC OAK SMOKED TASTE. WELL BALANCED, WITH A STRONG SMOKED FLAVOUR

STICHELTON

(UNPASTEURISED, NON-VEGETARIAN)

A RAW MILK TRADITIONAL ENGLISH BLUE CHEESE. MADE ON THE WELBECK ESTATE IN NOTTINGHAMSHIRE

MONTGOMERY'S EXTRA MATURE

(PASTEURISED, VEGETARIAN)

CHEDDAR STYLE FROM SOMERSET. 18 MONTH OLD WITH A COMPLEX VARIETY OF EARTHY, NUTTY AND TANGY FLAVOURS

WORLD CHEESE

BRIE DE MEAUX (FRENCH)

(UNPASTEURISED, NON VEGETARIAN)

TRADITIONAL FRENCH BRIE, SOFT RICHNESS GIVES WAY TO A BLOOMY TANGY FLAVOUR

LANGRES (FRENCH)

(PASTEURISED, NON VEGETARIAN)

SOFT CHEESE FROM THE CHAMPAGNE REGION. WASHED IN MARC AU CHAMPAGNE AND BRINES. DELICATE SWEET, TANGY FLAVOUR

AL VINO CAMPOLLANO (SPANISH)

(PASTEURISED, NON VEGETARIAN)

DELICATE FLAVOURED GOATS CHEESE WASHED IN RED WINE

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

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HOT SPECIALITIES

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

ADD AN EXTRA SHOT TO YOUR COFFEE FOR £3