



The  
**CHURCHILL HOTEL**

## Piano Restaurant Menu

**£29.95**

for three courses of the A La Carte menu only

Our head chef and his brigade strive to bring you a memorable fine dining experience. Using a vast array of ingredients from local artisan producers and select more exotic items. Combining classical cooking techniques from all over the globe with cutting edge molecular gastronomy.

### To Begin with...

Home Made Soup of the Day  
*"Suitably Garnished"*

East Coast Crab  
*Un-potted Shrimp, Curry, Pomegranate and Roast Seaweed*

Pan Roast Quail Breasts  
*with Confit Legs and Peas A La Francais*

Dry Cured Salmon Fillet  
*Horseradish Meringue, Smoked Eel Mayonnaise, Keta and Dill Oil*

Tartare of Yorkshire Beef Fillet  
Oyster Emulsion,  
*Watercress and Avruga Caviar*

Lowna Dairy Goats Cheese Mousse  
*Ramson Leaf, Balsamic Gel and Toasted Hazelnuts*

We ask that our patrons understand that the menu has been designed to be served as our chef intends it.

Whilst we will be happy to try to accommodate any reasonable requests where possible, please do not be offended if a request is denied.

*"I am easily satisfied with the very best."* Winston Churchill



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To continue...

### Butter Poached Brine Chicken

*Pickled Shimeji, Sesame Sand, Baby Leek and White Chicken Broth*

### Market Fish of the Day

*Freshly Sourced from Hodgson's of Hartlepool*

### Pan Roast Poached Ryedale Lamb Loin

*Black Olive Sweetbreads, Aubergine, Tomato, Samphire and Basil Jus Gras*

### Pan Fried Stone Bass Fillet

*Chervil Root, Squid Ink, Pressure Pickled Cucumber and Saffron Emulsion*

### Yorkshire Beef Fillet

*Spring Vegetables, Confit Potato. Roast Bone Marrow Powder and Watercress Ravioles*

### 63° C Poached Duck Egg

*Potato Rosti, English Asparagus and Bearnaise Sauce*

### Side Orders £2.95

Triple Cooked Fat Cut Chips, Herb New Potatoes,  
Anise Carrots, Fine Green Beans with Shallots and Garlic, Broccoli Hollandaise

We are unable to guarantee the absence of nut products in any of our dishes.  
For large parties and private rooms & events, enquire at reception.

*"Now this is not the end. It is not even the beginning of the end. But it is, perhaps, the end of the beginning."*



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To conclude...

### Lemon Posset

*Raspberry Textures, Lemon Foam and Popping Candy*

### Dark Chocolate Delice

*Salted Caramel Jelly, Peanut Ice Cream and Chocolate Soil*

### Coconut Bavarois

*Hibiscus Sorbet and White Chocolate*

### Carrot Cake

*40 Second Sponge, Mascarpone Sorbet, Praline, Pecans and Carrot Granita*

### Selection of Home Made Ice Creams or Sorbets

(Ask for today's selection))

### Your Selection of Four British Artisan Cheeses, Chutney and Biscuits

#### **See Churchill's Cheese Menu**

(also Available as an Extra Course for The Whole Table)

### Coffee & Tea

Cafetière for One Freshly ground coffee	£3.50
Tea for One Regular or herbal	£1.95
Espresso Small cup of dark very strong, black coffee	£2.75
Cappuccino Shot of espresso; a little steamed milk; foamed milk	£3.50
Caffé Latte Shot of espresso; steamed milk; foamed milk	£4.00

### Hot Specialties

£6.75

50ml total spirits measure
<b>Caffé Romantico</b> Grand Marnier & Cognac; coffee; whipped cream
<b>Toasted Almond</b> Amaretto & Kahlúa; coffee; whipped cream
<b>Italian Coffee</b> Amaretto & Galliano; coffee; whipped cream
<b>Calypso Coffee</b> Tia Maria; coffee; whipped cream
<b>Irish Coffee</b> Jameson Irish Whiskey; coffee; whipped cream

Including a selection of petit fours

*"It is a mistake to look too far ahead. Only one link of the chain of destiny can be handled at a time."*



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## Classic Comfort Menu

Home Made Soup Of The Day

£4.95

Yorkshire Ham Hock Terrine  
Sauce Gribiche, Pickled Vegetables and Croute

£5.75

Grilled Mackerel

Jersey Royal Potato Salad, Raisin and Caper Dressing and Micro Salad

£6.25

Creamed Garlic Mushrooms on Toasted Ciabatta

£5.95



28 Day Aged Rib-Eye Steak

with Fat Cut Chips, Vine Tomato, Watercress and Peppercorn Butter

£15.95

Spring Vegetable Risotto with Goats Curd and Fine Herbs

£9.95

Beer Battered Sustainable East Coast Fish Fillet

with Fat Cut Chips, Crushed Peas, Tartare Sauce and Lemon

£12.25

York Bangers "N" Mash

Premium Pork and Chive Sausages, Wholegrain Mash and Roast Red Onion Jus

£13.25



Warm Yorkshire Parkin, Clotted Cream Ice Cream and Pistachio Tuille

£5.25

Iced Strawberry Parfait, Poached Strawberries, Cat's Tongue Biscuit+3

£5.95

Selection of Home Churned Ice Creams or Sorbets

£4.25

Locally Sourced Cheeses with Celery, Biscuits and Apple Chutney

£4.95

*"The farther backward you can look, the farther forward you can see."*



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## **Churchill Cheese Selection**

### **Wensleydale**

Real Yorkshire Wensleydale from Hawes is hand crafted to a time honored recipe with real Wensleydale milk from cows grazing in the sweet limestone meadows..

### **Haldenby Blue**

This blue goat's milk cheese is produced by Lowna Dairy in Collingham near Hull. It is surprisingly quite a mild blue cheese, slightly salty with a long lasting taste. This stunning cheese will be appreciated by the newcomer but also the connoisseur.

### **Harrogate Blue**

This exclusive golden bodied, delicate blue veined cheese made from milk from classy Yorkshire cows. Harrogate Blue is a soft and luxuriously creamy cheese delivering a mellow blue flavour with a hint of pepper to finish. Named after the local spa town of Harrogate this fascinating full bodied cheese is a winner that should not be missed and will definitely not be forgotten

### **Swaledale Smoked Richmond**

Creamy yellow colour with a close but moist texture. The gentle nature of this particular technique creates a mild nutty smoked flavour. Hard pressed yet very moist cows mile cheese which is a handmade, farmhouse type, Made using locally sourced milk and vegetarian rennet.

### **Lincolnshire Poacher**

This classic style cheddar cheese, made with cow's milk, is produced by the Jones family at Neals Yard Dairy near Alford. It has rich long lasting flavor with sweet, nutty notes and sharp tang that sometimes tastes a bit like pineapple. The texture is smooth, close, dense and creamy. Winner of several gold medals at the British cheese awards.

### **Oxford Isis**

A Modern English Cheese in the style of an Epoisse Produced by the oxford Cheese Company using Pasteurized cow's milk and vegetarian rennet, This is a deep yellow cheese, with a darker rind produced by washing the cheese with local honey mead during its maturation, This gives it a sweet, complex flavour and aroma. In 2009 Oxford Isis won the Cheese Lovers Trophy at the British Cheese Awards

### **Mrs. Bells Blumin White**

This is hand crafted stunning offering from Shepperd's Purse dairy near Thirsk. It is made with local cow's milk and is turned every day to ensure the best mould ripening takes place. It has a delicate texture and a wonderful buttery and creamy taste. This is similar to European style Brie. Winner of best speciality cheese at the great Yorkshire show 2011.

### **Cotherstone**

This very mild, creamy and semi soft cheese is formed on a local farm in Teesdale and similar to a Wensleydale. Unpasteurized milk is used and is suitable for vegetarians.

Available as an additional course for £5.95 or for a supplement of £1.00 for each cheese chosen extra

*"In the course of my life, I have often had to eat my words, and I must confess that I have always found it a wholesome diet."*