



## Piano Restaurant Menu

### **While You Decide ... £3**

Marinated Olives  
Homemade Pork Scratchings  
Pickled Eggs  
Mixed Roasted Nuts

### **To Begin**

#### **Homemade Soup Of The Day**

*Suitably Garnished*  
£4.95

#### **Pressed Belly of Pork**

*Scallop, Apple and Chorizo Jam*  
£7.95

#### **Beetroot Cured Salmon**

*Chick Weed*  
£7.25

#### **Heritage Tomato Salad**

*Heritage Tomatoes, Charred Cucumber & Sour Dough*  
£6.95

#### **Smoked Venison**

*Cauliflower, Broad Beans & Yorkshire Pudding*  
£6.50

#### **Roast Pigeon Breast**

*Pigeon Croquette, Onion Consomme*  
£6.95

#### **Traditional Fishcake**

*Peas, Broad Beans & Pickled East Coast Cockles*  
£6.50

#### **Ham Hock Terrine**

*Pickled Onions & Black Truffle*  
£6.25

#### **Whitebait**

*Lemon Mayonaise*  
£4.95



The  
**CHURCHILL HOTEL**

**To Continue ...**

**Beer Battered East Coast Fish**

*Peas, Tartar Sauce & Chips*

£10.95

**Pan Fried Venison Liver**

*Onion, Confit Potato, Pancetta & Tender Stem Broccoli*

£13.95

**7oz Fillet of Yorkshire Beef**

*Onion Rings, Girolle Mushrooms, Hollandaise Sauce & Chips*

£22.50

**Pan Fried Sea Trout**

*Purple Potatoes, Fennel, Charred Baby Gem & Watercress Veloute*

£15.95

**Hay Smoked Duck Breast**

*Smoked Aubergine, Duck Rilette, Peas & Sweetcorn*

£17.95

**Homemade Beef Burger**

*Pancetta, Gem Lettuce, Smoked Tomato Relish & Chips*

£11.95

**Summer Vegetable Risotto**

£15.50

**Juniper Smoked & Pan Roast Loin of Lamb**

*Grelot, Roast Garlic, Girolles & Sea Aster*

£18.95

**Roast Breast of Chicken**

*Chicken Ballontine, Carrots, Onion & Black Truffle*

£16.95

**Pan Roast, East Coast Cod Fillet**

*Clams, Cauliflower & Sea Herbs*

£17.95

**A Little Extra ... £3.50**

**Triple Cooked Chips**

**Buttered New Potatoes**

**Spring Greens**

**Peppercorn Sauce**

**Chantennay Carrots**



**To Conclude ...**

**Sweet Woodruff Panna Cotta**

*Strawberries & Wood Sorrel*

£6.95

**Apricot Parfait**

*Poached Apricot, Orange & Poppy Seed*

£7.25

**Yorkshire Strawberries**

*Yoghurt & Black Pepper*

£6.95

**Yorkshire Rhubarb Arctic Roll**

*"As You Remember It"*

£6.95

**"Lemon Meringue Pie"**

*Raspberry Sorbet*

£7.25

**Chocolate Mousse**

*Hazelnut & Milk*

£6.95

**Selection of Ice Creams & Sorbets**

£5.50

**Your Selection of Four English Cheeses, Chutney & Biscuits**

**See Churchill Cheese Menu**

£8.95

(Also Available As An Extra Course For The Whole Table)



The  
**CHURCHILL HOTEL**

## English Cheese Selection...

### Somerset Brie (Cow's Milk)

*This cheese is produced by Lubborn Creamery, which is nestled in the valley of Cricket St Thomas, South Somerset. The cheese is traditionally ripened, which means the cheese gradually softens during the four weeks after it is wrapped. It has a superior creamy taste, a rich texture & is soft with an edible white rind*

### Monks Folly

*Another classic from Shepherds Purse. This is mould ripened & is made to a recipe which is believed to have been used by the Monks from a nearby abbey. It has a crisp clean flavor when young but this changes with age & becomes soft & ripe which develops into a fuller more rounded flavour.*

### Barbers Vintage Cheddar (Cow's Milk)

*This classic cheddar has been in production since 1833 by the Barber family on their dairy farm in Ditchet Somerset. It's made from cows milk and is matured for at least 24 months. The end result is a delicious creamy cheese with both savoury & natural sweet notes.*

### Swaledale Old Peculiar

*This cow's milk cheese is produced by the Swaledale cheese company. During the making of this unique cheese, the pieces of warm curd are soaked in Theakstons Old Peculiar ale. The finished cheese is marbled in appearance, soft in texture & has a strong ale flavour on the palette.*

### Northumberland Oak Smoked

*This cow's milk cheese is slowly smoked over 24 hours to impact a full yet delicate flavour which grows richer on the palette. It has a smooth finish & has a perfect balance between cheese & smoked.*

### Gabriel Blue

*This ewes milk blue cheese is produced in Inglewhite, Lancashire. The cheese is left to mature in its own purpose built cave. It has a sweet nutty, inner flavour which combines the beautifully with the slight bitterness of the bluing. The cheese is soft & creamy with a slight fragrance of hay.*

### Haldenby Blue (Goats Milk)

*This blue goats milk cheese is produced by Lowna Dairy in Cottingham 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.*

### Celtic Promise (Cow's Milk)

*This is a semi soft, Caerphilly style cheese made from local cow's milk. The pungent smell results from the ripening & rind being washed in cider. This results in a moist, soft, buttery composition & a sticky orangery rind. It is aromatic, spicy & fruity but with a surprisingly mild flavour.*

#### Coffee & Tea

<b>Cafetiere for one</b>	<b>£2.95</b>
<i>Freshly ground coffee</i>	
<b>Tea for one</b>	<b>£1.95</b>
<i>Regular or herbal</i>	
<b>Espresso</b>	<b>£2.25</b>
<i>Small cup of very strong, black coffee</i>	
<b>Cappuccino</b>	<b>£2.95</b>
<i>Shot of espresso, a little steamed milk &amp; foamed milk</i>	
<b>Caffe Latte</b>	<b>£2.95</b>
<i>Shot of espresso, steamed milk &amp; foamed milk</i>	
<b>Petit Fours</b>	<b>£3.50</b>

#### Hot Specialties

<b>French Coffee</b>	<b>£6.95</b>
<i>Grand Marnier</i>	
<b>Toasted Almond Coffee</b>	
<i>Amaretto &amp; Kahlua</i>	
<b>Sky Coffee</b>	
<i>Drambuie</i>	
<b>Calyпсо Coffee</b>	
<i>Tia Maria</i>	
<b>Irish coffee</b>	
<i>Telling</i>	
<b>Add an extra shot to your coffee for £3.00</b>	