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# 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



#### SOUP OF THE DAY

**PRESSED HAM  
HOCK,**  
HOMEMADE  
PICCALILLI &  
SOURDOUGH  
CRISPBREAD

**SALMON GRAVLAX,**  
PICKLED VEGETABLE  
SALAD

**MUSSELS,**  
YORKSHIRE CIDER,  
SMOKED BACON &  
LEEK

**WHOLE BAKED  
LEMON SOLE,**  
BROWN SHRIMPS &  
CAPER BUTTER

**CHARGRILLED PORK  
CHOP,** PEAS, BROAD  
BEANS, TRUFFLE &  
JERSEY ROYALS

**LEEK, CHESTNUT  
MUSHROOM &  
YORKSHIRE BLUE  
CHEESE TART**

**8OZ SALT AGED  
SIRLOIN STEAK,**  
BEEF DRIPPING  
CHIPS, TOMATO &  
MUSHROOMS  
*£7.50 SUPPLEMENT*

**POPCORN  
PANNA COTTA  
& SALTED CARAMEL**

**WHITE CHOCOLATE  
CRÈMEUX,**  
BURNT LEMON,  
RASPBERRY  
& LEMON BALM

**SALTED  
CHOCOLATE,**  
PISTACHIOS &  
YOGHURT

**CHEF'S CHOICE OF  
THREE CHEESES**



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.

Kevin Browerbank  
Head Chef

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## GRAZING MENU

Introducing our menu of small plates showcasing modern British cooking of predominantly humble Yorkshire ingredients. Our chefs suggest selecting three to four dishes per person to graze from and you can always order more if you require. The Head Chef and his team will either send your dishes to your table in the order they feel most appropriate or you can choose this for yourself.

<b>BREAD &amp; OUR OWN BUTTER</b>	3
<b>CONFIT DUCK EGG YOLK, JACKET POTATO, SALT &amp; VINEGAR</b>	4
<b>MUSHROOM MACAROONS, CHOCOLATE &amp; WHITE TRUFFLE</b>	5
<b>CRISPY HAM, CHICKEN SKIN, CAULIFLOWER, THYME &amp; TRUFFLE</b>	5
<b>CHEESE IN CRACKER, FORAGED SALAD &amp; BLACK TRUFFLE</b>	6
<b>TOMATO SHORT BREAD, BUFFALO MOZZARELLA, HERITAGE TOMATO &amp; SMOKED POTATO</b>	7
<b>PORK BELLY, ONION VARIATIONS &amp; MUSHROOM KETCHUP</b>	7
<b>'FISH &amp; CHIPS', SHERRY VINEGAR JELLY &amp; SCRAPS</b>	7
<b>HAND DIVED SCALLOP, XO SAUCE, PUFFED RICE &amp; CORIANDER SHOOTS</b>	8
<b>24 HOUR BRAISED LAMB BELLY, BABY GEM, PEAS &amp; PARMESAN</b>	9
<b>HAY SMOKED MACKEREL, BBQ CARROTS, ORANGE &amp; SEA ASTER</b>	9
<b>YORKSHIRE STOUT BRAISED BEEF CHEEK, BONE MARROW FUDGE &amp; SALSIFY</b>	12
<b>CHARRED OCTOPUS, RED PEPPER, PRESERVED LEMON, BASIL &amp; MINT</b>	12
<b>YORKSHIRE FORAGED SALAD</b>	3
<b>SALT BAKED JERSEY ROYALS</b>	3
<b>BEEF DRIPPING CHIPS</b>	3

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## Yorkshire à la carte



### DESSERTS

<b>POPCORN PANNA COTTA &amp; SALTED CARAMEL</b>	6
<b>WHITE CHOCOLATE CRÈMEUX, BURNT LEMON, RASPBERRY &amp; LEMON BALM</b>	6
<b>SALTED CHOCOLATE, PISTACHIOS &amp; YOGHURT</b>	6
<b>LEMON MERINGUE LOLLY POPS</b>	4
<b>CHURROS, RHUBARB &amp; LEMON THYME SUGAR</b>	4
<b>YOUR SELECTION OF FOUR CHEESES</b> CHUTNEY & BISCUITS. PLEASE SEE OUR CHEESE MENU ON THE NEXT PAGE	10

### TO ACCOMPANY...

<b>TAYLORS VINTAGE 2010 PORT</b>	4
<b>GRAHAMS TAWNY PORT</b>	4
<b>RED MUSCADEL NV</b> - NUY WINERY, SOUTH AFRICA TYPICAL RAISIN FLAVOURS AND DISTINCTIVE MUSCAT AROMAS.	4

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### CHEESES

#### YORKSHIRE CHEESE

##### **WINCHESTER GOLD**

A DRIER, HARDER CHEESE REMINISCENT OF AN ITALIAN HARD CHEESE. DISTINCTIVE NUTTINESS, WITH AN ALMOST CARAMEL TANG TO IT. AGED UP TO 18 MONTHS. WON GOLD AT THE BRITISH CHEESE AWARDS 2016.

##### **SMOKED NORTHUMBERLAND**

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

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

ARTISAN WENSLEYDALE, CRUMBLY AND CREAMY WITH A DELICATE CITRUS FLAVOR

#### WORLD CHEESE

##### **BRIE DE MEAUX (FRENCH)**

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

##### **BLEU D'AUVERGNE (FRENCH)**

SOFT FRENCH BLUE CHEESE. CREAMY AND MELTS IN THE MOUTH WITH A WELL BALANCED SPICY/SALTINESS

##### **LANGRES (FRENCH)**

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

##### **CHABIS (FRENCH)**

MOULD RIPENED FRENCH GOATS CHEESE. DELICATE FLAVOR THAT MELTS ON THE TONGUE

*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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# THE CHURCHILL HOTEL

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### HOT SPECIALITIES



**CAFETIERE FOR ONE**

FRESHLY GROUND COFFEE

3

**TEA FOR ONE**

REGULAR OR HERBAL

2

**ESPRESSO**

SMALL CUP OF VERY STRONG, BLACK COFFEE

2

**CAPPUCCINO**

SHOT OF ESPRESSO, A LITTLE STEAMED MILK & FOAM

3

**CAFFE LATTE**

SHOT OF ESPRESSO, A LITTLE STEAMED MILK & FOAM

3

**FRENCH COFFEE**

GRAND MARNIER

7

**TOASTED ALMOND COFFEE**

AMARETTO & KAHLUA

7

**SKYE COFFEE**

DRAMBUIE

7

**IRISH COFFEE**

TEELING IRISH WHISKEY

7

**CAFFE CORRETTO**

SAMBUCA

7

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