



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 carefully selected more exotic items.

Classical cooking techniques from all over the globe are combined with cutting edge molecular gastronomy.

### To Begin with...

Home Made Soup of the Day

*"Suitably Garnished"*

Pan Roast King Scallops

*Parsnip Pannacotta, Braeburn Apple and Curry Oil Powder*

**£2 Supplement**

Tartare of Yorkshire Beef Fillet

*Oyster Emulsion, Watercress and Avruga Caviar*

Smoked Haddock and Chorizo Tortellini

*Tomato Consommé, Confit Fennel Purée*

Foie Gras Ballotine

*Compressed Pineapple, Elderflower, Biscotti and Smoked Salt*

Onion Salad

*Black Truffle, Roast Garlic Espuma*

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...

Poached and Roast Guinea Fowl Breast  
*Quinoa, Endive, Mushroom Ravioles and Pickled Walnuts*

Market Fish of the Day  
*Freshly Sourced from Hodgson's of Hartlepool*

Lightly Smoked Holme Farm Venison Loin  
*Salt Baked Celeriac, Charred Baby Gem, Beetroot Soubise & Juniper Jus*

Pan Fried Stone bass Fillet  
*Chervil Root, Squid Ink, Pressure Pickled Cucumber and Saffron Emulsion*

Bridge Farm Pork Fillet and Belly  
*Black Pudding, Squash and Shallot*

Open Herb and Grilled Courgette Lasagne  
*Crabley Goats Cheese, Mint Pesto and Pinenuts*

### Side Orders £2.95

Triple Cooked Fat Cut Chips, Herb New Potatoes,  
Anise Carrots, Fine Green Beans with Shallots and Garlic, Braised Red Cabbage

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...

### Tasting of Yorkshire Forced Rhubarb

*Delice, Sorbet, Cheesecake, Clafoutis, Macaroons and Poached  
£2 supplement*

### Dark Chocolate Delice

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

### Iced Banana Parfait

*Toffee, Lime Fluid Gel, Toffee Ice Cream and Meringues*

### Carrot Cake

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

Selection of Home Made Ice Creams or Sorbets

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

### Hot Specialties

£6.75

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

East Coast Fishcake  
Saffron Mayonnaise and Frisse  
£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

Butternut Squash and Sage Risotto with Toasted Pine Nuts  
£9.95

Beer Battered sustainable East Coast Fish Fillet  
Fat Cut Chips, Crushed Peas, Tartar Sauce and Lemon  
£12.25

York Bangers "N" Mash  
Premium Pork and Chive Sausages, Wholegrain Mash and Roast Red Onion Jus  
£13.25



White Chocolate Mousse with Dark Chocolate Ice Cream and Espresso Jelly  
£5.25

Yorkshire Forced Rhubarb Crumble, Crème Anglaise  
£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..

### **Brafford's Goats**

This small delicate mould ripened young goats cheese is a true Yorkshire hero. Handmade daily the white mould takes 18 days to mature. The final flavour is clean and fresh with slight hints of mushroom. The cheese is young and fantastic, soft but chalky texture while young and runny and outstanding when fully matured. This cheese should be celebrated for its amazing characteristics

### **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 milk cheese which is a handmade, farmhouse type, Made using locally sourced milk and vegetarian rennet.

### **Montgomery Cheddar**

This unpasteurized cow's milk cheese is made by Jamie Montgomery and Steve bridges on manor farm in Cadbury, Somerset. The rich, sweet, nutty but beefy flavours are sometimes reminiscent of the caramelized edge of a Sunday roast. With a texture drier than most other cheddars it has a grainy and crystalline crunch which really makes this cheese stand out.

### **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

### **Rowley Log**

Another superb goats cheese from the Lowna Dairy. A soft, fresh cheese with the characteristic citrus undertones of a young goats cheese. Made with pasteurised goats milk.

### **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."*