

# Churchill's Yorkshire Brasserie

STARTERS

SOUP OF THE DAY	£5.25
Yorkshire Ham Hock Croquettes Homemade piccalilli and watercress	£5.75
Mussels, Pancetta, Leek and Yorkshire Cider As A Main Course With French Fries	£7.50 £12.75
Pomegranate, Blood Orange & Yorkshire Fettle Mixed baby herb salad	£6.95
YORKSHIRE SOFT CHEESE AND POTATO FILLED PIEROGI Polish dumplings with sour cream	£5.50
KING PRAWN COCKTAIL GEM LETTUCE & MARIE ROSE SAUCE	£6.25

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 it is our great pleasure to welcome you to our restaurant.

As chefs our passion lies in creating the Best of Yorkshire 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 our team 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



# Churchill's Yorkshire Brasserie

# MAINS

### YORKSHIRE RELISH CHICKEN

CHICKEN BREAST MARINATED IN

Henderson's Yorkshire Relish with

ROAST PEPPER SALAD AND VEGETABLE CRISPS £13.75

### ROAST COD CHUNK

HERB CRUSHED NEW POTATOES, TOMATO BUTTER, HERITAGE TOMATO & BASIL

£17.50

**PORK FILLET** Chorizo, sautéed Jersey Royals,

BABY LEEKS & JUS GRAS

### £16.95

GRILLED VEGETABLE &

YORKSHIRE GOATS CHEESE TART

Mixed salad £12.75

### GARLIC MUSHROOM AND SAGE GRATIN

WITH HOMEMADE CRUSTY BREAD £12.75

### ROAST RUMP OF LAMB

DAUPHINOISE POTATOES, CHARRED BABY GEM & PEA PUREE £19.95

### 802 65 DAY SALT AGED SIRLOIN STEAK

SERVED WITH ONION RINGS, CHIPS,

MUSHROOM & VINE TOMATOES £26.95

ADD BLUE CHEESE OR PEPPERCORN SAUCE

£3.50

# CLASSICS

YORKSHIRE GAMMON

WITH HENS EGG AND CHIPS

£13.95

### YORKSHIRE BEER BATTERED COD

CHIPS & HOME MADE MUSHY PEAS

£14.25

CHICKEN & LEEK PIE WHOLEGRAIN MASH,

CHANTENAY CARROTS & PEAS

£13.95

SIDES 3.50

MUSTARD MASH POTATOES TRIPLE COOKED CHIPS BUTTERED CHANTENAY CARROTS BEER BATTERED ONION RINGS

MEATS SUPPLIED BY R & J YORKSHIRE FINEST FARMERS & BUTCHERS OF RIPON

FISH SUPPLIED BY HODGSON FISH OF HARTLEPOOL



DESSERTS

ICE CREAM & SORBET SELECTION	£4.00
BLACKBERRY PANNA COTTA Pomegranate ice cream	£5.75
SUMMER BERRY CHEESECAKE Blueberry sorbet	£5.95
RHUBARB CRUMBLE Custard or ice cream	£5.50
CHOCOLATE, CHERRY & HONEYCOMB PARFAIT ( VEGAN ) Cherry sorbet	£5.95
GLAZED LEMON TART RASPBERRY SORBET AND MERINGUE	£5.75
YORKSHIRE CHEESE BOARD Select four cheeses from our cheese menu <i>Crackers, grapes, celery &amp; chutney</i>	£7.95
CAFETIERE & HOME MADE PETIT FOURS	£4.50



# **THE CHURCHILL HOTEL**

# CHEESES

## YORKSHIRE CHEESE

## SMOKED WESTCOMBE

(UNPASTEURISED, NON-VEGETARIAN) TRADITIONAL MATURE FARMHOUSE CHEDDAR, HEAVILY OAK-SMOKED FOR A HUGE SMOKEY HIT.

## **RIBBLESDALE MATURE**

(Unpasteurised, Vegetarian) GOATS' CHEESE MATURED IN WAX. HARD & CRUNCHY WITH

DISTINCT CARAMEL NOTES.

## **RICHARD III**

(Pasteurised, Vegetarian)

Pre-war Wensleydale recipe, made in Richmond. Light, crumbly with an unmistakeable milky note

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

## WORLD CHEESE

CORNISH KERN (PASTEURISED, VEGETARIAN) CURRENTLY NO 1 BEST CHEESE IN THE WORLD GOUDA-STYLE MADE WITH ALPINE STARTER CULTURES, SWEET WITH A BURST OF NUTTINESS

#### WATERLOO (UNPASTEURISED, VEGETARIAN)

Washed-curd English Brie. Less acidic than a traditional French Brie, soft , rich & buttery.

DEVILS ROCK (Pasteurised, Vegetarian)

FROM TODMORDEN, BASED ON AN Italian recipe. Very soft & creamy with a nice peppery and bitter blue flavour

JERSEYHOEVE (Pasteurised, Non-Vegetarian)

GOUDA MADE WITH JERSEY COWS' MILK. ALL THE TANG OF A GOUDA WITH A VELVETY BUTTERY EDGE FROM THE JERSEY MILK.

SUPREME CHAMPION AT THE WORLD CHEESE AWARDS 2016



# **THE CHURCHILL HOTEL**

# HOT SPECIALITIES

CAFETIERE FOR ONE	З
FRESHLY GROUND COFFEE	
TEA FOR ONE	2
REGULAR OR HERBAL	
ESPRESSO	2
SMALL CUP OF VERY STRONG, BLACK COFFEE	
CAPPUCCINO	З
SHOT OF ESPRESSO, A LITTLE STEAMED MILK & FOAM	
CAFFE LATTE	З
SHOT OF ESPRESSO & STEAMED MILK	
FRENCH COFFEE	З
Grand Marnier	
TOASTED ALMOND COFFEE	7
Amaretto & Kahlua	
SKYE COFFEE	7
Drambuie	
IRISH COFFEE	7
Teeling Irish Whiskey	

ADD AN EXTRA SHOT TO YOUR COFFEE FOR £3