

1874



1965



THE CHURCHILL HOTEL



Churchill's Yorkshire Brasserie

STARTERS

SOUP OF THE DAY	£5.25
YORKSHIRE HAM HOCK CROQUETTES <i>HOMEMADE PICCALILLI AND WATERCRESS</i>	£5.75
MUSSELS, PANCETTA, LEEK AND YORKSHIRE CIDER	£7.50
AS A MAIN COURSE WITH FRENCH FRIES	£12.75
PEARL BARLEY RISOTTO <i>WITH TOMATO, BASIL AND YORKSHIRE FETTLE CHEESE</i>	£5.80
YORKSHIRE SOFT CHEESE AND POTATO FILLED DUMPLING <i>WITH SOUR CREAM</i>	£5.50
BEETROOT CURED SMOKED SALMON <i>WITH YORKSHIRE GOAT'S CHEESE</i>	£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

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MAINS

YORKSHIRE RELISH CHICKEN

*CHICKEN BREAST MARINATED IN
HENDERSON'S YORKSHIRE RELISH WITH
ROAST PEPPER SALAD AND SWEET POTATO CHIPS*

£13.75

ROAST COD FILLET

*YORKSHIRE CHORIZO, BUTTER BEAN
PUREE, CLAMS AND PARSLEY OIL*

£17.50

SLOW COOKED YORKSHIRE BELLY PORK

*CRUNCHY CRACKLING, HOMEMADE
GRAVY, MASH AND BABY VEGETABLES*

£15.50

CHARRED CARROTS

WITH YORKSHIRE GOAT'S CHEESE AND BEETROOT

£12.75

GARLIC MUSHROOM AND SAGE GRATIN

WITH HOMEMADE CRUSTY BREAD

£12.75

ROAST RUMP OF LAMB

*GARLIC, PEAS, CHARRED LEEK AND DAUPHINOISE
POTATOES*

£19.95

8OZ 65 DAY SALT AGED SIRLOIN STEAK

*SERVED WITH ONION RINGS, CHIPS,
MUSHROOM & VINE TOMATOES*

£25.95

ADD BLUE CHEESE OR PEPPERCORN SAUCE

£3.50

CLASSICS

HONEY GLAZED YORKSHIRE HAM

WITH HENS EGG AND CHIPS

£12.95

YORKSHIRE BEER BATTERED COD

CHIPS, PEAS & HOME MADE MUSHY PEAS

£14.25

STEAK AND YORKSHIRE STOUT PIE

WHOLEGRAIN MASH AND GREENS

£13.95

SIDES 3.50

BUTTERED GREENS

BUTTERED NEW POTATOES

TRIPLE COOKED CHIPS

FRESH TOMATO SALAD

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

*FISH SUPPLIED BY HODGSON FISH OF
HARTLEPOOL*

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DESSERTS

ICE CREAM & SORBET SELECTION £4.00

SWEET YORKSHIRE PUDDING £5.50

*WITH BAILEY'S CREAM AND CHOCOLATE DIPPED
STRAWBERRIES*

YORKSHIRE PARKIN £5.75

WITH RHUBARB ICE CREAM AND CARAMEL SAUCE

APPLE TARTE TATIN £5.50

WITH CINNAMON ICE CREAM

CHOCOLATE BROWNIE £4.95

PECAN ICE CREAM

GLAZED LEMON TART £5.75

RASPBERRY SORBET AND MERINGUE

YORKSHIRE CHEESE BOARD £8.95

SELECT FOUR CHEESES FROM OUR CHEESE MENU

CRACKERS, GRAPES, CELERY & CHUTNEY

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CHEESES

ENGLISH CHEESE

CORNISH KERN

(PASTEURISED, VEGETARIAN)

WAX COATED, BUTTERY, NUTTY & WITH A SLIGHT GOUDA NOTE

SMOKED NORTHUMBERLAND

(PASTEURISED, VEGETARIAN)

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

STICHELTON

(UNPASTEURISED, NON-VEGETARIAN)

A RAW MILK TRADITIONAL ENGLISH BLUE CHEESE. MADE ON THE WELBECK ESTATE IN NOTTINGHAMSHIRE

WESTCOMBE CHEDDAR

(UNPASTEURISED, NON VEGETARIAN)

CHEDDAR STYLE FROM SOMERSET. 11 MONTH OLD WITH A COMPLEX VARIETY OF EARTHY, NUTTY AND TANGY FLAVOURS

WORLD CHEESE

BRIE DE MEAUX (FRENCH)

(UNPASTEURISED, NON VEGETARIAN)

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

LANGRES (FRENCH)

(PASTEURISED, NON VEGETARIAN)

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

AL VINO CAMPOLLANO (SPANISH)

(PASTEURISED, NON VEGETARIAN)

DELICATE FLAVOURED GOATS CHEESE WASHED IN RED WINE

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

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HOT SPECIALITIES

CAFETIERE FOR ONE	3
<i>FRESHLY GROUND COFFEE</i>	
TEA FOR ONE	2
<i>REGULAR OR HERBAL</i>	
ESPRESSO	2
<i>SMALL CUP OF VERY STRONG, BLACK COFFEE</i>	
CAPPUCCINO	3
<i>SHOT OF ESPRESSO, A LITTLE STEAMED MILK & FOAM</i>	
CAFFE LATTE	3
<i>SHOT OF ESPRESSO & STEAMED MILK</i>	
FRENCH COFFEE	3
<i>GRAND MARNIER</i>	
TOASTED ALMOND COFFEE	7
<i>AMARETTO & KAHLUA</i>	
SKYE COFFEE	7
<i>DRAMBUIE</i>	
IRISH COFFEE	7
<i>TEELING IRISH WHISKEY</i>	

ADD AN EXTRA SHOT TO YOUR COFFEE FOR £3