

Churchill's Yorkshire Brasserie

STARTERS

SOUP OF THE DAY	£5.25
CURRIED MUSSELS	£6.95
Coconut & Coriander	
PIGS CHEEK COOKED IN RED WINE	£6.95
Puy Lentils, Celeriac Puree & Jus	
North East Coast Smoked Halibut	£8.95
Aubergine Puree, Baby Gem & Wild Rice	
BEETROOT AND ROSEMARY TART TATIN	£7.95
GOATS CHEESE & BABY WATERCRESS	
BREAST OF MALLARD	£7.95
DUCK CROQUETTE , ROAST PARSNIP & CARROT CRISP	

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

> PLEASE MAKE OUR STAFF AWARE IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS



Churchill's Yorkshire Brasserie

MAINS

RAINBOW TROUT

PEAS, PANCETTA, NEW POTATOES &

BABY GEM

£17.75

ROAST BUTTERNUT SQUASH RISOTTO

PINE NUTS, GARLIC & CRISPY SAGE

£12.95

ROAST LAMB RUMP

Pearl Barley Truffle Risotto

& Salsa Verde

£18.95

CHARRED PORK FILLET

CRISPY PIG CHEEK, BLACK PUDDING, BABY LEEK, CONFIT POTATOES

£17.95

80Z 65 DAY SALT AGED BEEF RUMP

£21.60

80Z 65 DAY SALT AGED SIRLOIN STEAK

£ 26.95

STEAKS SERVED WITH ONION RINGS, CHIPS, PAN FRIED MUSHROOM & TOMATO

CLASSICS

80Z HOME MADE BURGER

CAVE AGED CHEDDAR, SMOKED BACON, CHIPS & ONION RINGS

£13.95

BEER BATTERED FISH OF THE DAY

CHIPS, PEAS & HOME MADE TARTAR SAUCE

£14.85

YORKSHIRE BLACKOUT, STEAK & MUSHROOM PIE

BUTTERED GREENS

£15.95

SIDES 3.50

BUTTERED GREENS BUTTERED NEW POTATOES TRIPLE COOKED CHIPS FRESH TOMATO SALAD PEPPERCORN OR BLUE CHEESE SAUCE

Meats Supplied by R & J Yorkshire Finest Farmers & Butchers of Ripon

FISH SUPPLIED BY HODGSON FISH OF HARTLEPOOL





THE CHURCHILL HOTEL

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

MONTGOMERY'S EXTRA MATURE

(Pasteurised, Vegetarian)

CHEDDAR STYLE FROM SOMERSET. 18 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 CHAM-PAGNE 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



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