

1874



1965



THE CHURCHILL HOTEL



Churchill's Yorkshire Brasserie

STARTERS

PEA AND MINT SOUP

CRÈME FRAICHE, SOURDOUGH CROUTON.....£5.95

HALF PINT PRAWN COCKTAIL AND BLOODY MARY DRESSING

PRAWNS, MARIE ROSE SAUCE, BABY GEM, CHERRY TOMATOES.....£6.95

MOULES MARINIÈRE

MUSSELS IN A TRADITIONAL WHITE WINE AND SHALLOT SAUCE.....£6.50

YORKSHIRE HAM HOCK CROQUETTES

HOMEMADE BROWN SAUCE AND SOURDOUGH CRISP.....£6.95

GIN AND TONIC CURED SALMON

GOATS CHEESE, BEETROOT AND LIGHTLY PICKLED CUCUMBER.....£7.25

CRAB, AVOCADO AND MANGO SALSA

CRAB, MAYONNAISE, AVOCADO, MANGO SALSA AND SOURDOUGH CRISP.....£6.25

MUSHROOMS ON TOAST

MUSHROOMS, GARLIC AND PARSLEY.....£5.95

ADD POACHED HEN'S EGG.....£1.50

CHICKEN LIVER PARFAIT

CHURCHILL RED ONION MARMALADE AND TOASTED BRIOCHE.....£6.50

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

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MAINS

CHURCHILL FISH PIE

*PRAWNS, COD, SALMON, SCALLOPS WITH
CHEDDAR MASH AND HERB CRUMB*£14.75

MOULES ET FRITES

*MUSSELS IN A TRADITIONAL WHITE WINE
AND SHALLOT SAUCE WITH FRIES*£14.95

FISH AND CHIPS

*COD FILLET IN CRISP SEASONED BATTER,
YORKSHIRE CAVIAR (MUSHY PEAS), TARTARE
SAUCE AND THICK CUT CHIPS*£15.95

PAN ROASTED COD LOIN

*WITH PANCETTA, SPINACH, LEMON AND
CAPER BUTTER*.....£17.50

STEAK AND YORKSHIRE STOUT PIE

*SLOW BRAISED BEEF IN A RICH SAUCE WITH
MASHED POTATO*.....£13.95

CHICKEN SCHNITZEL

*FRIED HENS EGG, DRESSED SALAD LEAVES,
TRUFFLE MAYONNAISE*.....£15.75

CONFIT DUCK LEG

*BLACK CHERRY JUS, DAUPHINOISE
POTATOES*.....£17.95

PAN ROASTED LAMB LOIN

PEA AND MINT, BABY NEW POTATOES.....£18.95

WINSTON'S BURGER

*BEEF BURGER, BRIOCHE BUN, YORKSHIRE
CHEDDAR, SMOKED BACON, ENGLISH
MUSTARD MAYONNAISE, GEM LETTUCE,
TOMATO, PICKLE AND FRIES*.....£15.50

CHEESE SOUFFLÉ

*TWICE BAKED SOUFFLÉ, CREAMED SPINACH,
CHEESE SAUCE AND PARMESAN*.....£15.50

MUSHROOM BOURGUIGNON

*WILD AND PORCINI MUSHROOMS, RED WINE
AND CREAMED POTATOES*.....£14.95

PEAR, FIG AND GOAT'S CHEESE TART

*ROCKET, PARMESAN AND BALSAMIC
VINAIGRETTE*.....£14.95

STEAKS

7 OZ FILLET STEAK£26.95

8 OZ RIB EYE STEAK.....£21.50

8 OZ SIRLOIN STEAK.....£22.50

*ALL SERVED WITH LIGHTLY DRESSED
WATERCRESS AND FRIES*

ADD A SAUCE.....£2.95

BLUE CHEESE, PEPPERCORN, BÉARNAISE

SIDES

THICK CUT CHIPS, PARMESAN AND TRUFFLE

FRENCH FRIES

BATTERED ONION RINGS

DAUPHINOISE POTATOES

CHANTENAY CARROTS

CREAMED SPINACH

BUTTERED GREENS

SEASONAL MIXED SALAD

.....£3.50

*MEATS SUPPLIED BY R & J YORKSHIRE
FINEST FARMERS & BUTCHERS OF RIPON
AND M&K FAMILY BUTCHERS OF YORK*

*FISH SUPPLIED BY HODGSON FISH OF
HARTLEPOOL*

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DESSERTS

ICE CREAMS.....£4.50

HOME-BAKED CHOCOLATE BROWNIE

SALTED CARAMEL ICE CREAM.....£5.95

STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE, VANILLA ICE CREAM.....£5.95

VANILLA PANNA COTTA

FOREST FRUITS.....£5.95

LEMON MERINGUE CAKE

SOFT BAKED MERINGUE, LIGHT SPONGE, LEMON CURD.....£5.95

CRÈME BRULÉE

SHORTBREAD BISCUIT.....£5.95

SELECTION OF BRITISH CHEESES

RED ONION MARMALADE, SOURDOUGH CRISPS, GRAPES, CELERY.....£7.95

CAFETIERE COFFEE OR YORKSHIRE TEA

WITH PETIT FOURS.....£5.75

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CHEESES

OXFORD ISIS

(PASTEURISED, VEGETARIAN)

OXFORD ISIS IS A STICKY, STRONG WASHED-RIND CHEESE MADE IN OXFORDSHIRE. NAMED AFTER AN ALTERNATIVE NAME FOR THE RIVER THAMES WHERE IT FLOWS FROM THE COTSWALDS TO OXFORDSHIRE, OXFORD ISIS IS WASHED REGULARLY IN HONEY MEAD, WHICH GIVES IT A STICKY RIND AND PUNGENT AROMA.

RIBBLESDALE SMOKED

(PASTEURISED, VEGETARIAN)

A NATURALLY SMOKED GOAT'S CHEESE. HAS A DRY BUT CREAMY TASTE WITH DELICATE SMOKY OAKY TANG. PALE WHITE IN COLOUR, IT HAS A DARK RIND THAT COMES FROM BEING SMOKED FOR SIX HOURS OVER OAK CHIPPINGS.

OLDE YORK

(PASTEURISED, VEGETARIAN)

FRESH, SOFT AND CREAMY EWE'S MILK CHEESE, DELICIOUSLY INDULGENT YET REFRESHING ON THE PALATE.

HARROGATE BLUE

(PASTEURISED, VEGETARIAN)

HARROGATE BLUE IS SOFT, LUXURIOUSLY CREAMY AND BLUE-VEINED, DELIVERING A MELLOW BLUE FLAVOUR WITH A HINT OF PEPPER TO FINISH. MADE WITH MILK FROM CLASSY YORKSHIRE COWS.

LANCASHIRE BOMB

(PASTEURISED, VEGETARIAN)

MADE BY ANDREW SHORROCK IN GOOSNARGH NEAR PRESTON, THE LANCASHIRE BOMB CHEESE IS A TRUE REGIONAL CLASSIC. MATURED FOR 24 MONTHS IT HAS A WONDERFULLY CREAMY TEXTURE AND STRONG MATURE FLAVOUR, A PROPER TASTY LANCASHIRE CHEESE. IT IS WRAPPED IN MUSLIN AND DIPPED INTO WAX CREATING A DISTINCTIVE CHEESE LIKE NO OTHER.

ALL OF OUR BEAUTIFUL CHEESES COME FROM 'HARVEY & BROCKLESS' THE FINE FOOD CO, A PRODUCER AND DISTRIBUTOR OF SPECIALITY FOODS, WORKING WITH ARTISAN FOOD PRODUCERS ACROSS THE GLOBE.

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HOT SPECIALITIES

CAFETIERE FOR ONE	£3.75
<i>FRESHLY GROUND COFFEE</i>	
TEA FOR ONE	£3.00
<i>REGULAR OR HERBAL</i>	
ESPRESSO	£3.00
<i>SMALL CUP OF VERY STRONG, BLACK COFFEE</i>	
CAPPUCCINO	£4.25
<i>SHOT OF ESPRESSO, A LITTLE STEAMED MILK & FOAM</i>	
CAFFE LATTE	£4.50
<i>SHOT OF ESPRESSO & STEAMED MILK</i>	
FRENCH COFFEE	£7.00
<i>GRAND MARNIER</i>	
TOASTED ALMOND COFFEE	£7.00
<i>AMARETTO & KAHLUA</i>	
SKYE COFFEE	£7.00
<i>DRAMBUIE</i>	
IRISH COFFEE	£7.00
<i>TEELING IRISH WHISKEY</i>	

ADD AN EXTRA SHOT TO YOUR COFFEE FOR £3