

The Churchill

EVENING SET MENU

3 COURSES £25
2 COURSES £22
1 COURSE £18

For The Table

WARM SOURDOUGH & BUTTER

£2.50 Extra

MARINATED OLIVES

Starters

CHICKEN LIVER PATE (GFA)

Tomato Chutney & Toasted Sourdough

CRISPY SQUID RINGS

Garlic Aioli, Lemon & Rocket

BLACK PUDDING BON BONS

Crispy Bacon & Charred Apple Salad

BETROOT SALAD (VE) (GF)

Plum, Carrot Ribbon & Pumpkin Seed

LEEK, PEA & WATERCRESS SOUP (VE) (GF)

Tarragon Oil & Leek Rings

Mains

SLOW COOKED FEATHER BLADE OF BEEF (GF) (DFA)

Creamy Mashed Potato, Honey Glazed Carrots,
Bourguignon Sauce & Watercress

**BUTTERNUT SQUASH, SPINACH &
FETA PASTY (VE)**

Fondant Potato, Summer Greens, Pea &
Sage Dressing

CHARGRILLED CHICKEN BREAST (GF) (DF)

Sautéed New Potatoes, Rocket Salad,
Fennel & Spring Onion Salsa

GRILLED STONE BASS (GF) (DF)

Lemon & Chive Risotto, Carrot Ribbon
Salad & Shallot Vinaigrette

TERIYAKI GLAZED PORK BELLY (GF) (DF)

Pak Choi, Pilau Rice, Ginger, Garlic &
Chilli Sticky Sauce

SIDES £4 Each

Fries, Chips, Onion Rings, Mashed Potato,
House Salad, Honey Glazed Carrots, Summer
Greens, Cauliflower Cheese

GRILL & STEAK

ALL STEAK ARE SERVED WITH CHIPS, TOMATO, MUSHROOM & WATERCRESS.

8OZ RUMP STEAK £18.00

or £5.00 supplement for DBB &
Discounted 3 courses.

10OZ PORK T-BONE £18.00

or £5.00 supplement for DBB &
Discounted 3 courses.

10OZ RIB EYE STEAK £28.00

or £10.00 supplement for DBB &
Discounted 3 courses.

ADD A PEPPERCORN OR BLUE CHEESE SAUCE £2.50.

Desserts

SALTED CARAMEL CHEESECAKE (GF) (VE)

Light Ginger Toffee Sauce

GLAZED LEMON TART

Lemon Curd Chantilly & Lemon Coulis

WARM RASPBERRY & ALMOND TART (GF)

Raspberry Compote & Toasted
Almond Brittle

**DARK CHOCOLATE AFTER DINNER MINT
MOUSSE (GF)**

Meringue Shards & White Chocolate
Sauce

STICKY TOFFEE PUDDING

Toffee Sauce

Add Vanilla Ice cream for £1.50 to any dessert

PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS GLUTEN, DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH OR SHELLFISH. IF YOU HAVE ANY ALLERGIES PLEASE CONTACT A MEMBER OF OUR STAFF.