


THE CHURCHILL DINING ROOM

FIRST COURSES

Cauliflower soup with crispy onion bhaji v	£3.60
Butternut squash tortellini with caramelised pumpkin seeds and tarragon butter sauce v	£4.40
Hot oak smoked Scottish salmon served with horseradish foam and brown bread crisps	£7.15
Duck liver parfait served with warm truffle brioche and Amaretto jelly	£6.10
Glazed Kidderton goat's cheese served with poached plums and lambs lettuce salad v 	£4.40

WINE PROMOTION

Marqués de Cáceres Reserva, Rioja, Spain 2008 13.5%

Bin 282 85% tempranillo 15% gamacha tinta and graciano

Dark, ruby red colour. Dense bouquet combining toasted notes, tobacco and a hint of spice. Good structure with nice complexity in the mouth where mature fruit flavours give way to a touch of roasted coffee, chocolate and sweet spice.

A wine full of character that reflects its noble origin. A splendid bottle to marry with fish dishes, all kinds of beef and mature cheese.


£25.00 per bottle

MAIN COURSES

Scottish fillet steak served with traditional garnish and hand cut chipped potatoes  200gm	£18.20
Scottish rib-eye steak served with hand cut chipped potatoes and fine green beans 	£16.40
Steak and red wine pie served with horseradish, creamed potatoes and shallot marmalade	£10.05
English veal cutlet with bubble and squeak cake, roasted plum tomato compote and wholegrain mustard jus	£19.50
Grilled whole lemon sole, off the bone, with seasonal leaves, new potatoes and either brown shrimp or roasted garlic butter 	£15.95
Seared fillet of seabass served with dill mashed potatoes and samphire 	£10.05
Slow cooked rump of British lamb with pea foam and crushed minted new potatoes 	£13.20
Baked plum tomato tart, rocket and red onion salad served with pinenut pesto dressing v	£8.75



DESSERTS & CHEESE

Choose from a selection of home-made desserts from our trolley with your choice of sweet sauces or creams	£3.60
A selection of British cheeses	£3.60

 This is to remind you that the use of mobile telephones and pagers is forbidden within this restaurant – only silent paging devices may be used.

DIETARY INFORMATION

Some of our menu items contain allergens. There is a small risk that traces of these may be found in other products served here. We understand the dangers to those with severe allergies so please ask to speak to a member of staff who will endeavour to help you make your choice.

suitable for coeliacs  healthier choice  suitable for vegetarians v

Our staff will be happy to supply further details of dish ingredients should you require them.