**The Churchill Dining Room**

**First Courses**
- Potato and thyme soup with truffle oil £4.60
- Traditional Scottish smoked salmon with brown bread and butter £6.90
- Toasted onion bread topped with creamed goat’s cheese and caramelised shallots £5.35
- Salad of scallop and cured salmon with hazelnut and maple dressing £6.90
- Gorgonzola and nibbed almond croquettes with confit tomatoes £5.45
- Smoked duck with date purée, artichoke and orange salad £5.35

**From the Grill**
- Char-grilled English fillet steak £17.35
- Char-grilled English rib-eye or sirloin steak £15.85
- All served with hand-cut chips, grilled tomato, sauté mushrooms and watercress
- The Churchill beef burger
  - 8oz prime English beef burger flavoured with Worcestershire sauce served with gherkin, gruyere cheese, beef tomato and streaky bacon in a char-grilled bun accompanied by French fries £9.95

**Main Courses**
- Roast loin of venison with mushroom purée, parsnip, carrot and potato fondant £17.35
- Pan fried cod with buttered clams, carrot spaghetti, shallot purée, green beans and new potatoes £14.55
- Chicken, pancetta and mushroom pie served with mash, green beans and carrots £13.55
- Aubergine ‘textures’ with couscous, cherry tomatoes and pine kernels £10.45

**Side Dishes**
- Seasonal vegetables £2.55
- Buttered spinach £2.55
- Plum tomato and shallot salad £2.55
- Mashed potatoes, hand-cut chips, new potatoes or French fries £2.55

**Desserts and Cheese**
Choose from a selection of home-made desserts and fine British cheeses please ask for the dessert menu.

**Autumn Wine Recommendations**
This autumn we have selected two easy drinking wines which offer good value. We hope you enjoy them and welcome your feedback.

*Pinot Grigio Boira Organic, Veneto, Italy 2011*
Floral aromas of acacia and honeysuckle, white peach flavours and a fresh lemony finish. 12%
- £17.00 bottle
- £4.70 175ml glass
- £3.00 125ml glass

*Côte du Rhône, Domaine de l’Armandine, France 2009*
Fresh and fruity, made predominately with Syrah with the addition of Grenache, Carignan and Cinsault. Hints of spice and smoky aromas. 13.5%
- £15.50 bottle
- £3.90 175ml glass
- £2.70 125ml glass

**Menu Information**
Wherever possible we use British produce in our restaurants and cafeterias.
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.

- gluten free
- healthier choice
- suitable for vegetarians
- suitable for vegans

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