

THE DINING ROOM AT CHURCHILL'S

WELCOME TO OUR RESTAURANT. CHEF MAX ROBBINS' MENU IS CENTERED AROUND FOOD FROM THE "OLD COUNTRY" AND THE "LOW COUNTRY", PRODUCING TRADITIONAL BRITISH DISHES WHILE RESPECTING LOCAL CULINARY HERITAGE AND INGREDIENTS. HAVE FUN WITH THE MENU, OR ALTERNATIVELY LEAVE ALL OF THE DECISIONS TO US AND LET MAX COOK A FAMILY STYLE FEAST FOR THE WHOLE TABLE.

SIX FAMILY-STYLE COURSES, 59. PER PERSON

STARTERS

FENNEL SALAD 11

MARINATED CUCUMBERS, RADISH, TOASTED PISTACHIOS, HOUSE MADE BUTTERMILK-DILL DRESSING

Foie Gras 18

Moulard Duck Foie Gras, Georgia Peach Jam, With House Made White Bread

Georgia Blue Crab Cakes 16

Streaky Bacon, Caper Mayonnaise, Bibb Lettuce Salad

Georgia Coast "Highland Mussels" 16/28

Smoked Haddock Cream, Leeks, Crusty Bread

Mulligatawny Soup 12/18

{Traditionally an Indian dish, now a British Institution} Basmati Rice, Butternut Squash, Braised Lamb Madras Stew

Prawn Cocktail 13

Peel & Eat Prawns, Marie Rose Sauce, Fresh Horseradish

"WATERCRESS WALDORF" 12

TOASTED ENGLISH WALNUTS, STILTON, CELERY, WATERCRESS, LOCAL APPLES

MAINS

Fish & Chips 18

Beer Battered Cod, Thick Cut Maris-Piper Chips, "Tartare Sauce"

Add The Works

Buttered White Bread, Mushy Peas, Curry Sauce, Malt-Vinegar Coleslaw 4

Grilled Georgia Prawns 25

Grilled Head-On Prawns, Dirty Carolina Gold Rice, Roasted Fennel, Sweet Pepper Relish

Hand-Cut Papardelle Pasta 20

Confit Winter Vegetables, Caerphilly Mouseline

House-Made Charcuterie 22

Coronation Chicken Pie, Brawn, "Pork Pie", Cumberland Sausage, Smoked Keilbassa. Served With House-made Preserves, Pickles, With House Made White Bread

House-Smoked Half Chicken 24

Potato Roasties, Bibb Lettuce, Radishes, Gravy

Largemouth Bass 23

White Beans, Celery Branch, Confit Tomato Broth

Revier Farms Prime Beef 34

Charcoal Grilled Prime Beef Ribeye, Shin Beef Pie, La Ratte Potato Puree, Brown Ale Sauce

Vindaloo Lamb Shank 29

Garlic-Buttered Naan, Basmati Rice, Cucumber Salad, Cilantro Chutney

Cornbread Crusted Country Style Pork Chop 28

Braised Collard Greens, Marinated Savoy Cabbage, Braised Bacon, Tokyo Turnip

AFTERS

Banoffee Trifle 9

Layers of Rum Soaked Cake, Caramel, Banana Pastry Cream "Nilla Wafers", Chantilly Cream

Cambridge Burnt Cream Tart 7

The British Predecessor To The Crème Brûlée Set In A Traditional Tart Shell

Chocolate Ice Box Cake 7

Frozen Layers of Whipped Chocolate Ganache, Chocolate Anglais & Chocolate Biscuit

Georgia Peach Treacle Pie 8

Lyle's Golden Syrup, Peach Marmalade

TRADITIONAL TABLESIDE SWEETS

Bananas Foster 10

Caramelized Bananas flambéed with Rum And Brown Sugar Served Over Salted Caramel Ice Cream

Cherries Jubilee 10

Bing Cherries Flambéed Tableside With Brandy, Brown Sugar Served Over Cherry Ice Cream

Crepes Suzette 11

Crepes Flambéed Tableside With Orange Liquor Served With Vanilla Ice Cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.