

1783

Sample Menu £34.00 – 2 courses – 6-9pm (Tuesday-Saturday)
(starters and mains)

Artisan Bread Served with Homemade Butter

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Chef's Snack

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Starters

Dressed white crab, preserved lemon, pink grapefruit, radish, sesame wafer

Sancerre Domaine Chatelain, France £6.5

Ham-hock and foie gras terrine, pistachio, pineapple chutney, toasted brioche

Riesling Muddy Water, New Zealand £6

Reeth Moor grouse breast, caramelised shallots, bramble jus

Eradus Pinot Noir, New Zealand £6.5

Salt-baked beetroot tartare, smoked runny hens egg, candied walnut, Lincolnshire poacher

Roero Arnesis, Italy £6

Gin-cured trout, caper relish, cucumber, honey mustard dressing

Torrantes Dominio Toyo, Argentina £5

Mains

Roast lamb rump, baby gem, chanterelle mushrooms, black fig, rosemary jus

Petit Ballon Rouge, France £5

Grilled hazelnut crust hake, spiced carrot, orange gastric

Colombard Gasconne Les Escasses, France £6

Garden courgette, heirloom tomato sauce, broad bean, goats curd, spiced cous cous

Sauvignon Blanc Eradus, New Zealand £5.5

**Chargrilled sirloin of dexter beef, braised shin, creamed corn, cherry tomato, crispy shallots,
pepper sauce (steak supplement - £5)**

Pinotage Rhebokskloof, South Africa £7

Pan-fried turbot, crushed new potatoes, confit fennel, herring roe velouté

Macon Chaintre, les Seruxdires, France £7.5

Desserts

Chocolate mousse, pear Pedro Ximinez - £8

Quince and apple crumble, earl grey ice-cream - £7

Damson parfait and brambles - £7

*Selection of British and continental cheeses from our cheese board, chutneys and crackers -
£10*

Selection of Artisan coffees and petit-fours are available

Wine pairings served at 125ml

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Sample Menu

Sunday lunch 3 course set menu - £28.00

2 course - £22 1 course - £14

Sundays 12-4pm (Pre-booking recommended)

Starters

Scottish smoked salmon, preserved lemon, pink grapefruit, avocado

Duck and Seville Orange Pate and toasted brioche

Spiced orange and pumpkin soup

Mains

Roast Leg Lamb, Yorkshire pudding and gravy

Beer Battered Hake, chips, tartar sauce and mushy peas

Masham roast rib-eye angus beef, Yorkshire pudding and beef sauce

All served with chef's seasonal vegetables

Desserts

Chocolate & Cinnamon Parfait

Quince apple crumble, vanilla ice-cream

Selection of cheeses, gooseberry chutney, crackers

Selection of Artisan Teas and Coffees

The Burgoyne

★★★★★

Market Menu

Bar Menu Served from 12pm-2pm & 5pm-9pm Tuesday-Friday

12pm-2pm Saturday and 12pm-7pm Sunday & Monday

Breakfast – Served daily 8:30-11am

Full Burgoyne Breakfast	£12
Beavers of Masham cured Bacon, Pork Sausage, Black pudding, Grilled Tomato, Mushroom, Choice of Egg	
Eggs Royale	£10
Scottish Smoked Salmon, English muffin, Hollandaise Sauce, Poached Eggs	
Eggs Benedict	£10
Yorkshire Cured Ham, English muffin, Hollandaise Sauce, Poached Eggs	
Toast and Preservatives	£4
White or Wholemeal Toast, Butter, Selection of Jams and Marmite	

Bar Menu

Roast Pumpkin and Gruyere Soup	£7
Served with homemade Bread	
Braised Shin of Masham Angus Beef	£15
Pomme Puree, Braised Red Cabbage, Spinach, Jus	
Theakston Battered Hake	£14
Triple cooked Chips, Tartare Sauce, and Mushy Peas	
Burgoyne Ground Beef Burger	£14
Ground Angus Beef, Lincolnshire Poacher Cheddar, Cured Bacon, Pickle, Tomato. Triple Cooked Chips. Salad	
Selection of Yorkshire and Continental Cheeses	£10
Biscuits, Gooseberry Chutney, Quince jelly, Apple, Grapes	
Selection of Sandwiches Served on White or Wholemeal Bread	£7
Lincolnshire Poacher Cheddar, Gooseberry Chutney	
Yorkshire Ham, Mustard	
Scottish Smoked Salmon	

Desserts

Homemade Fruit cake and Wensleydale Cheese	£4
Chocolate Mouse with Raspberry Sorbet	£7
Sticky Toffee Pudding with Vanilla Ice Cream	£7

Drinks

Soft Drinks

Coke/Diet Coke	£2.50
Schweppes Lemonade/Bitter Lemon	£2.50
Schweppes Tonic Water/Light Tonic Water	£2.50
J20 orange & passionfruit/apple & mango	£2.50
Frobishers apple juice	£3.00

Hot Drinks

Tea	£3.20
Cafetière	£2.75
Americano	£3.50
Cappuccino	£3.50
Espresso	£3.00
Double Espresso	£4.00
Flat White	£3.50
Latte	£3.50
Decaf Americano	£3.50
Decaf Tea	

Afternoon tea available upon Booking

Selection of Finger Sandwiches, Scones, Whipped Cream, Preservatives, Homemade Cakes and Scones.

£16.50 per person

£25.50 per person with 1 glass of Champagne

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Sample Tasting Menu

(Available Tuesday-Saturday 6-9pm, Pre-booking required)

£65

(Additional £28 for Wine Pairings)

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Chef's canape

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Amuse bouche

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Smoked rainbow trout, goats curd, caviar

Sparkling Blanc de Blancs, France

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Masham lamb rump, swede, spring onion, Talisker jus

Cabernet Sauvignon, Domaine de Saissac, France

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Yorkshire smoked ham, foie-gras terrine, pineapple chutney

Riesling Muddy Water, New Zealand

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Crispy Scottish hake, chanterelle mushroom cream

Muscadet Sur Lie Jean Francois, France

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Springhill Valley Dexter beef Fillet, braised shin, shallots, pepper jus

Malbec, Chamuyo Estate, Argentina

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Dark chocolate mousse, Pedro Ximinez, pear

Recioto, Della Valpolicella, Italy

~~Selection of Yorkshire and Continental cheeses (£10 supplement)~~

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Festive Menu – Sample

£30 – 4 courses

(Minimum 6 people, pre-booking essential)

Artisan Bread Served with Homemade Butter

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Chef's Snack

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Starters

Chestnut soup, smoked deer ham

Cured salmon, dill crème fraiche, trout caviar

Mains

Pan fried turbot, chestnut & orange, spiced carrot

Roast crown of turkey, seasonal trimmings

Desserts

Matured Christmas pudding, brandy Cream

Chocolate mousse crème caramel