

1783

Sample Menu – 2 courses £34/3 courses £42

6-9pm (Tuesday-Saturday)

Chefs Snacks

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*Warm goats cheese, garden herbs, textures of beetroot*

*Ham hock terrine, piccalilli, cauliflower, pickled walnuts*

*Scallops, cauliflower puree, cauliflower cous cous, black budding (£5 supplement)*

*Caramelised parsnip soup, parsnip crisp*

*Moules marinere, toasted sour dough*

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Pan roasted monk fish, chorizo, roasted pepper, chick pea salsa (£5 supplement)

Pork loin, slow cooked belly, pancetta, pome fondant, heritage carrots

Fillet of hake, mussels, clams, saladise potatoes

Daube of venison, braised red cabbage, smoked pomme puree, game Jus

Rump Steak, red onion jam, Anja potatoes, caramelised shallots, red Wine Jus

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*Sticky toffee pudding, salted Carmel, vanilla ice cream*

*Taste of chocolate, brownie, parfait, macaron, hazelnut*

*Sicilian lemon tarte, Chantilly cream, preserved lemon*

*Plum & apple crumble rosemary ice cream*

*Cheese served from the board table side (£5 supplement)*

*Tea and coffee available*

# 1783

*Sample Vegetarian Menu – 2 courses £28/3 courses £36*

*6-9pm (Tuesday-Saturday)*

*Chefs Snacks*

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Warm goats cheese, garden herbs, textures of beetroot

Caramelised parsnip soup, parsnip crisp

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*Cauliflower cheese, baked Romanesco, blue cheese croquette*

*Roasted vine tomato, pine nut linguine*

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Sticky toffee pudding, salted Carmel, vanilla ice cream

Taste of chocolate, brownie, parfait, macaron, hazelnut

Tea & coffee available

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Sample Menu

Sunday lunch 3 course set menu - £28.00

2 course - £22 1 course - £14

Sundays 12-3pm (Pre-booking recommended)

Starters

Scottish smoked salmon, preserved lemon, pink grapefruit, avocado

Duck and Seville orange pate and toasted brioche

Butternut squash 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
★★★★★

Bar & Lounge Menu

Bar Menu Served from 12:30pm-2:30pm & 5pm-7pm Tuesday-Friday

12:30pm-2:30pm Saturday and 12pm-8pm Sunday & Monday

Starters

<i>Cream of parsnip</i>	£6
<i>Chicken liver pate, toasted bread</i>	£6
<i>Antipasto Misto (Italian Mixed Meat), bread, Cornish gherkins, olives</i>	£7
<i>Triple cooked potato skins with garlic mayonnaise</i>	£4.50

Mains

<i>Rib eye steak, chips, traditional garnish, peppercorn sauce</i>	£18
<i>Beer battered haddock, chips, mushy peas, tartare sauce</i>	£14
<i>Grilled chicken in prawn sauce, crevettes, salad and chips</i>	£15
<i>Winter mushroom risotto, Lincolnshire poacher</i>	£11

Sandwiches - served with salad and potato chips

<i>Maple cured ham, mustard mayo</i>	£6
<i>Smoked salmon, crème fraiche</i>	£7
<i>Cheddar, apple chutney</i>	£6

Please ask for today's dessert selection

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Sample Tasting Menu

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

£55

(Additional £28 for Wine Pairings)

Smoked deer ham Kohlrabi

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Reeth moor grouse, potato scone

Burgoyne Pinot Noir France

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Dressed white crab, preserved lemon

Sancere, Chaumeau Balland France

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Turbot, orange & hazelnut

Gavi de Gavi Fratelli Italy

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Venison, chestnut & potato purée

Pinotage rheboksloof south Africa

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Kir Royal

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Chocolate & cinnamon

Banyauls Rimage France