

1783

Sample Fine Dining Menu - 6-9pm (Tuesday-Saturday)

Our 1783 restaurant menu is crafted from the seasonal larder of the Yorkshire dales. Dishes are prepared by our classically trained chefs to ensure the traditions of Yorkshire fine dining are enhanced to deliver bold flavours and seasonal ingredients. We celebrate simplicity with elegance, and take every measure to ensure our food and service represents the dales at its very best.

Two courses £34

Amuse bouche

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*Chalk stream trout, cucumber, beetroot & horseradish*

*Slow cooked Wensleydale egg, Yorkshire asparagus, apple & sourdough (v)*

*Duck terrine, liver parfait, apple & watercress*

*North Sea crab, Yorkshire rhubarb, dill salty fingers*

*Slow-cooked pork belly, wild garlic, leek, capers*

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Grilled plaice, poached potatoes, broccoli, asparagus, mussels

Yorkshire hogget rump & breast, confit potato, spinach, lovage, hen of the woods, pickled mustard seeds

Smoked sirloin of beef, braised shin, barley, onions, wild garlic, madeira jus (£4 supplement)

Pan fried bream, pink fir potatoes, confit chicken, wild garlic, mushroom, samphire

Pink fir potato, baby leek, wild mushroom. blue cheese (v)

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*Vegetarian and vegan options available on request*

# 1783

## *Dessert Menu*

*Dark chocolate marquis, blood orange £8*

*Chilled Yorkshire rhubarb & apple crumble, smoked vanilla ice cream £7*

*Sticky toffee pudding, vanilla bean ice cream, salted caramel £7*

*Lemon posset, berries with black pepper shortbread £7*

*Local & continental cheese and biscuits served table side £10*

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Coffee petit fours £3.50

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*Please ask our sommelier for our selection of dessert wines, ports, liquors & cocktail list*

# 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 caramel, 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
★★★★★

Market Menu

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

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

Starters

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| <i>Soup of the day</i> | £5 |
| <i>Chicken liver parfait, smoked chicken salad, toasted brioche</i> | £8 |
| <i>Smoked salmon, tartare sauce, capers & pickles</i> | £8 |
| <i>Goats cheese, beetroot & smoked almond salad</i> | £6 |

Mains

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| <i>Chicken breast, creamed potatoes, seasonal vegetables, red wine jus</i> | £14 |
| <i>William Peat's rib eye steak, hand cut chips, pickled onion & blue cheese salad,
bearnaise sauce</i> | £20 |
| <i>Grilled plaice, new potatoes, asparagus & hollandaise sauce</i> | £14 |
| <i>William Peat's beef burger, dry cured bacon, Lincolnshire poacher, hand cut chips
& crispy onions</i> | £14 |
| <i>Beer battered haddock, hand cut chips, garden peas</i> | £14 |
| <i>Pea & shallot tortellini, wild mushrooms, parmesan</i> | £12 |

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

1783

BIRTHDAY MENU

Available Thursday 13th June 7pm, Pre-booking required

Special offer price £35!

(Additional £28 for Wine Pairings)

Amuse bouche

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*Broccoli & wild garlic velouté, Swaledale blue cheese, apple*

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Slow cooked Wensleydale egg, asparagus, sourdough, watercress

Herb fed chicken terrine, chicken liver parfait, gooseberry, spring onion, chervil

Cured sea trout, beetroot, cucumber, horseradish, nasturtium

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*Spring lamb rump & breast, confit jersey royals, courgette, tomato, mint, ewes milk cheese*

*Pan fried sea bream & mussels, barley, peas, broad beans, elderflower*

*Spring vegetable risotto, truffle, hazelnuts, mint*

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Masons gin & tonic granita 'Mojito Espuma'

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*Selection of local cheeses, quince, artisan biscuits, chutney, grapes*

*Yorkshire rapeseed oil cake, cherries, caramelised white chocolate, hazelnut*

*Yorkshire strawberries, elderflower, wood sorrel*

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