

1783

Sample Dinner Menu - 5:30-8pm Monday-Sunday

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.

Chefs Snacks

House marinated olives - £4

Tortillas, spice mix, red pepper cream cheese - £4

Goats cheese bon bons, tomato relish - £5

2 Dales sourdough, garlic butter - £3.50

Starters

King scallop, braised pork, pear and cauliflower - £13

Smoked Duck, duck liver parfait, plums, sourdough croutons - £12

Mackerel, apple, nasturtium, turnip - £11

Beetroot, goats cheese, hazelnut dukkha, chives - £8.50 (V)

Mushroom velouté, almonds and truffle oil - £7.00 (v)

Mains

Stone bass, mussels, barley, savoy - £27

Two bone rack of Lamb, wild mushroom, leek, swede and shank bonbon - £30

Venison loin and braised haunch, squash, beetroot and blackberries - £34

Pork tenderloin and cheek, celeriac, apple, rosemary - £26

Halibut, crispy oyster, cauliflower, new potatoes - £28

Ravioli, mushroom, leek, smoked Ribblesdale cheese - £19 (V)

Grill

8oz Sirloin steak, garnish, hand cut chips - £28

Free range chicken breast, creamed mustard potatoes, sauteed leeks & shallots - £20

Pan fried Sea Bream, crushed new potatoes, buttered spinach - £18

Cauliflower steak, Sesame, honey & ginger - £16 (V)

(Sauces: Peppercorn, Red Wine Jus, Blue Cheese, Tarragon Butter - £2.50)

Vegetarian & Vegan menu available

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Sides - £3.50

Hand cut chips

Sautéed leeks

Cauliflower cheese with truffle oil

Buttered spinach, shallots & garlic

Crushed new potatoes

Garden salad, house vinaigrette

Desserts

Chocolate delice, blueberries, lemon balm - **£8.50**

Blackberry parfait, smoked white chocolate, pear - **£9**

Gingerbread, plum, rosemary - **£7.50**

Sticky toffee pudding and ice cream - **£7**

Selection of homemade ice cream & sorbet - **£5.50**

Selection of dales cheeses, artisan biscuits, bracken hill chutney - **£10 for 1 / £18 for 2**

Please ask for our full menu of port, dessert wines, liquor coffees and hot drinks.

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Sample Vegetarian & Vegan Menu - 5:30-8pm Monday-Sunday

Starters

Charred and poached courgette, blue cheese sauce, hazelnuts - **£7.50**

New potato, spring onion salad - **£7 (vegan)**

Tomato, goats cheese, chives - **£7.50**

Beetroot, goats' cheese, hazelnut dukkha, chives - **£8.50**

Pea and mint velouté, pickled radish & almonds - **£7**

Mains

Beetroot gnocchi, brocolli, nettle gremolata - **£18.50**

Mushroom risotto, truffle, poached egg, smoked almonds - **£19.50**

Pea and broad bean barley, garden mint, pickled shallots - **£19 (vegan)**

Courgette and garden herb risotto, Ribblesdale ewes curd - **£17**

Cauliflower steak. Sesame, honey & ginger - **£16**

Sides - £3.50

Hand cut chips, rosemary salt

Charred courgette, lemon and garden herbs

Cauliflower cheese with truffle oil

Buttered spinach, shallots & garlic

Crushed new potatoes

House salad, raspberry balsamic vinaigrette

Vegetarian & Vegan menu available

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Sample Lunch Bar Menu served daily 11:30-2pm

Soup of the day - £6.50

Served with Two Dales sourdough

Sandwiches – served with hand-cooked crisps and salad garnish

Egg mayonnaise - £5.50 (V)

Cheese savoury - £6.50 (V)

Ham and mustard - £6.50

Smoked salmon and cucumber - £7

Roast beef horseradish and garden rocket - £6.50

BLT (bacon, lettuce & tomato) - £6

(Option of white, multigrain, or gluten free bread)

Salads

Bacon and black pudding salad with mustard dressing - £7.50

Goats cheese and beetroot salad - £7.50 (V)

New potato salad with garden herbs and smoked almonds - £7 (V)

(V - Vegetarian)

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Christmas Day Lunch Menu

(Pre-orders required)

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Menu Price £80

Starters

Cured trout, apple, pickled shallots, chervil
Ham hock and smoked chicken terrine, cranberries, sourdough
Beetroot, blackberry and juniper

Soup

Roast celeriac and chestnut velouté, almonds, tarragon

Main courses

Traditional roast turkey, stuffing, roast potatoes, sprouts, pigs in blanket, braised red cabbage, red wine jus
Halibut, langoustine, cauliflower, pear, bisque
Wild mushroom and truffle risotto, hazelnuts, pickled shallots

Pre dessert

Clementine sorbet and basil granite

Desserts

Christmas pudding and brandy custard
Chocolate delice, sesame, citrus
Apple, caramel, cinnamon

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Sample Festive Menu

(Pre-booking required, available selected dates during December)

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Menu Price - 2 course £28, 3 course £35

Starters

Celeriac velouté, toasted almonds, pickled pear
Ham hock and smoked chicken Terrine, cranberries, sourdough crouton
Cured trout, apple, beetroot, dill

Mains

Traditional turkey, roast potatoes, pigs in blankets
Cod, mussels, cauliflower, chervil
Mushroom Risotto, truffle, smoked almonds

Desserts

Christmas pudding, brandy custard
Chocolate delice, clementine, hazelnuts
Cheese and biscuits

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Sample New Year's Eve Menu

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Menu Price £85

Chef snacks

Quail egg, potato nest, hazelnut

Duck, parsnip, dates

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*Chestnut and truffle velouté*

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Chicken terrine, wild mushrooms, tarragon

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*Lobster, smoked white chocolate, rhubarb, chervil*

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Filet of beef, Jerusalem artichoke, onion

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*Pear, Tonka bean, almonds*

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Chocolate delice, coffee, whiskey

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