

1783

Sample Dinner Menu

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 - **£6**

Starters

Wild garlic velouté, pickled radish & almonds - **£7.50 (v)**

Scallop, white chocolate, peach, basil - **£11**

Duck, date, quinoa, hazelnut - **£10**

Smoked trout, caviar, apple, watercress - **£9**

Asparagus, blue cheese custard, pickled shallots - **£8 (v)**

Charred and poached courgette, garden herbs, hazelnuts - **£8 (vegan)**

Mains

Stonebass, broccoli, pearl barley, almonds - **£27**

Lamb rack, pomme ana, asparagus, morels, wild garlic - **£29**

Confit Jersey Royals, asparagus, spring onion, morels, truffle - **£18.50 (v)**

Halibut, mussels, new potatoes, spinach, chives - **£29**

Pork fillet and belly, carrot, sesame, charred pak choi - **£26**

8oz sirloin steak, garnish, hand cut chips, peppercorn sauce - **£31**

Free range chicken breast, truffle risotto, tarragon - **£22**

Beetroot gnocchi, tenderstem broccoli, carrot, watercress - **£19 (v)**

Tomato risotto, basil, spring onion, smoked almonds - **£19 (vegan)**

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Sides

- Hand cut chips - £3.75
- Asparagus, truffle, parmesan - £4.50
- Buttered spinach - £3.50
- Crushed new potatoes - £3.75
- House Salad - £3.75

Desserts

- Honey parfait, honeycomb, milk ice cream, almonds - £8
- Lemon tart, elderflower, mint - £9
- Dark chocolate, hazelnuts, blood orange - £8.50
- Chocolate brownie, vanilla ice cream - £8 (gluten free)
- Sticky toffee pudding and ice cream - £8
- Selection of ice cream and sorbet - £6
- Selection of dales cheeses, artisan biscuits, bracken hill chutney - £11

(V - Vegetarian)

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

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Sample Vegan Menu

Three course £35

Pre-booking essential

Starters

Poached and charred carrot, coriander, hazelnut

Pea and mint velouté

Charred courgette, garlic and herb gremolata, hazelnut crumb

Mains

Tomato risotto, roast heritage tomatoes, basil oil, smoked almonds

Cauliflower steak, cumin and citrus dahl, sesame, seasonal vegetables

Stuffed hispi cabbage, girolle mushrooms, truffles, hazelnut cream

Desserts

Coconut rice, mango, elderflower-soaked strawberries, raspberry, sorrel sorbet

Summer fruit bread pudding, raspberry coulis

Fresh fruit salad, sorbet

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Sample Lunch Bar Menu

Light bites

Pea & mint soup served with bread - **£6.50**

Sandwiches

Served on white / multigrain / gluten free bread, with salad garnish and kettle crisps.

Cheese savoury - **£6.50 V**

Yorkshire ham salad - **£8.50**

Egg mayonnaise, tomato, spinach - **£8.50**

Smoked salmon, cream cheese, watercress - **£9.50**

Chicken, bacon, avocado - **£9.50**

Mains

Crushed avocado, crispy cured bacon, poached egg, toasted sour dough - **£13.50 V**

Croque monsieur, pan fried in French toast, tomato chutney - **£14.50**

Caesar salad, chicken, pancetta - **£15.50**

Hot smoked salmon, baby leaf salad, heritage tomato, crispy vegetables, lime and chilli dressing - **£18.50**

Pan fried black beam samphire, new potatoes, lemon nut brown butter - **£18.50**

Desserts

Selection of ice cream & Sorbet - **£5.50**

Warm chocolate brownie served with fresh cream - **£7**

Sticky toffee pudding, butterscotch sauce, served with ice cream - **£7.50**

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Sample Afternoon Tea Menu

Pre-booking essential

Sandwiches

Ham & Tomato with Mustard Mayonnaise on White Bread
Smoked Salmon with Lemon Crème Fraiche on Brown Bread
Cucumber and Cream Cheese on White Bread
Egg Mayonnaise and Watercress on Brown Bread



Scones and Pastries

Homemade Sausage Roll
Homemade Fruit Scones
Clotted Cream and Strawberry Preserve



Assortment of Seasonal Cakes and Fancies

Fondant Fancy
Strawberry Shortbread
Chocolate Brownie and Cinder Toffee
Macarons
Homemade Fruit Cake



Traditional Afternoon Tea

Including English breakfast, Earl Grey, Peppermint, Lemon & Ginger Tea or Coffee

£17 per person

Prosecco Afternoon Tea

Including 125ml glass:

Prosecco la Delfina NV, Italy

£21 per person

Champagne Afternoon Tea

Strictly by the bottle and charged as traditional plus:

Jacques boncoeur brut, champagne - £49

Veuve Clicquot, yellow label brut, champagne - £75

Laurent Perrier cuvée rosé - £90

