

# 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**
- Spiced Tortillas, Red Pepper Cream Cheese - **£4**
- Goat's Cheese Bon-bons, Tomato Relish - **£7**

### Starters

*Complimentary Bread Served as Standard. Additional Bread Portions - £2.50*

- Pan Fried Duck Breast, Crispy Potato Wafers, Chicken & Sherry Vinegar Reduction, Crispy Skin & Orange Compote - **£10.50**
- Gin Cured Salmon Tartare, Horseradish Crème Fraiche, Compressed Cucumber & Watermelon - **£9.50**
- Seared Scallop, Crispy Pancetta, White Chocolate Dressing, Pan Fried Peach & Basil Oil - **£11.50**
- Velvety Pea & Mint Soup, Pickled Radish & Flaked Almonds - **£7.50 (V)**
- Creamy Goats Cheese Mousse & Bon-bons, Pickled Shallots, Red Pepper Dressing & Chive Mayonnaise - **£8 (V)**
- Charred and Poached Courgette, Petite Pan, Garden Herbs & Hazelnuts - **£8.50 (Vegan)**

### Mains

*Please Allow >30 Mins for Lamb, Chicken and Pork Dishes.*

- Pan Fried Beef Fillet, Braised Beef Cheek Wonton, Lyonnaise Potatoes, Confit Tomatoes, Truffle Jus - **£36**
- Pork Fillet & Belly, Carrot, Sesame, Charred Pak Choi, Soy Jus - **£28**
- Spring Lamb Rump, Potato Terrine, Peas, Wild Mushrooms, Spinach, Mint - **£29**
- Sun Blushed Tomato & Spinach Stuffed Chicken, Potato Fondant, Pea Purée, Tenderstem Broccoli, Tarragon Dressing - **£24**
- Pan Fried Stone Bass, Crushed New Potatoes, Golden Beets, Broccoli, Gazpacho Dressing - **£27**
- Pan Fried Halibut, Saffron Potatoes, Samphire, Mussel & Clam Liquor - **£29**
- Butternut Squash & Chickpea Tagine, Israeli Cous Cous, Pitta Bread - **£20 (V)**
- Braised Hispy Cabbage, Mediterranean Vegetable Ratatouille, Burrata - **£19 (V)**

### Sides

- Hand Cut Chips - **£3.75**
- Buttered Spinach - **£3.50**
- Crushed New Potatoes - **£3.75**
- House Salad - **£3.75**

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## Desserts

Selection of Ice Creams & Sorbets - £6

Home Grown Rhubarb & Gooseberry Posset, Sorrel & Raspberry Sorbet and Shortbread - £8

Sticky Toffee Pudding & Vanilla Ice Cream - £8

Chocolate, Sea Salt & Lime Set Ganache, Shortcrust Pastry, Kaffir Lime Leaf Cremeux - £9

Lemon tart, Elderflower, Strawberry Parfait, Mint Sorbet - £9

Selection of Dales Cheeses, Artisan Biscuits, Bracken Hill Chutney - £12

(Wensleydale, Swaledale Blue, Lincolnshire Poacher, Mrs Bells Blue and Ribblesdale Smoked Goats +  
Guest Cheeses Made in Reeth, All Subject to Availability)

## Ports & Dessert Wines

Grahams Late Bottled Vintage 2012 75 ml - £5

Grahams 10 years Tawny 75 ml - £5

Australian Rutherglen Muscat 75ml - £6

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

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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 hand cut crisps.*

Cheese Savoury - **£6.50**

Yorkshire Ham Salad - **£8.50**

Egg Mayonnaise, Tomato, Spinach - **£8.50**

Smoked Salmon, Cream Cheese, Watercress - **£9.50**

Chicken, Bacon, Avocado - **£9.50**

### Mains

Croque Monsieur, pan fried in French Toast, Tomato Chutney - **£12.50**

Chicken Caesar Salad, Pancetta - **£15.50**

### 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**

### Scones & Cakes

Fruit Scone with Fresh Cream and Jam - **£5**

Cheese Scone with Butter and Caramelised Onion Chutney - **£5**

Toasted Tea Cake with Butter and Jam - **£3.50**

Fruitcake with Wensleydale Cheese - **£4.50**

Afternoon Tea - **£17 pp**

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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

