

# 1783

## *Sample Dinner Menu*

*(Available Monday – 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.*

### Starters

**Cauliflower Soup - £8.50**

*blue cheese beignets*

**Duck Breast - £11**

*potato wafers, kumquat, sherry vinegar reduction*

**Pan Fried King Prawns - £12**

*tomato, chilli, garlic & crispy wonton*

**Beetroot Carpaccio - £9.50**

*goat's cheese, apple*

**Gin Cured Salmon Tartare - £10.50**

*horseradish, cucumber, compressed watermelon, sesame*

**Potted Smoked Mackerel - £8.50**

*cucumber, lemon, chilli, sour dough*

*Bread - £2.50*

### Mains

**Lamb Rump - £29**

*celeriac rosti, peas, wild mushrooms, red currant*

**Venison Haunch - £30**

*potato pie, Koffman cabbage, blackberry, celeriac*

**Guinea Fowl Breast - £29.50**

*ballotine, peas, pancetta, wild mushroom, pistachio, tarragon*

**Curried Monkfish - £29**

*pancetta, spiced vegetables, onion and apple bhaji*

**Beef Fillet - £38**

*ox cheek, shallot, truffle, lyonnaise potatoes*

**Braised Hispi Cabbage - £21 (V)**

*ratatouille, burrata, basil oil*

**Squash and Chickpea Tagine - £21 (V)**

*Israeli cous cous, Greek yoghurt, pitta bread*

**Pan Fried Halibut - £29**

*new potatoes, capers, tomato, samphire herb, butter sauce*

**Side Dishes- Hand cut chips, Buttered spinach, Crushed potatoes, House salad - £4.75**

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## Desserts

### **Selection of Ice Creams & Sorbets (3 Scoops) - £7**

*Ice cream: vanilla, salted chocolate. Sorbets: raspberry & sorrel, lemon*

### **Home Grown Rhubarb Posset - £9**

*raspberry & sorrel sorbet, gooseberry*

### **Sticky Toffee Pudding - £8.50**

*butterscotch sauce, vanilla ice cream*

### **Salted Chocolate Lime Tart - £9**

*lime gel, cream*

### **Mango Cheesecake - £9.50**

*pineapple, vanilla syrup, lemon balm*

### **Treacle Tart - £9**

*creme Anglaise*

### **Selection of Dales Cheeses - £12**

*artisan biscuits, fig chutney*

*A Range of Coffees and Liquor Coffees are Available, Please Ask a Member of the Team for Further Details.*

## **Ports & Dessert Wines**

Grahams Late Bottled Vintage 2012 75 ml - £6

Grahams 10 years Tawny 75 ml - £6

Australian Rutherglen Muscat 75ml - £6

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## *Sample Lunch Bar Menu*

Fresh Soup made daily - ask a member of the team for details - **£6.50**

### Mains

Daily Winter Special - **£14.50**

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

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

### 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**

### 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



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## *Sample Sunday Lunch Menu*

*(Available for lunch & dinner)*

Two course £26 / Three course £35

### Starters

Pea & Mint Soup

Prawn & Smoked Salmon Cocktail, Melba Toast

Chicken Liver Parfait, Toasted Brioche

### Mains

Roast Beef, Roast Potatoes, Yorkshire Pudding & Red Wine Gravy

Roast Pork, Apple Sauce, Crackling

Served with Seasonal Vegetables

Fish & Seafood Pie, served with Seasonal Greens

Braised Hispi Cabbage, Mediterranean Vegetable Ratatouille, Burrata

### Desserts

Chocolate Brownie, Vanilla Ice Cream

Apple & Berry Crumble, Custard

Mango Cheesecake

Cheese Board, Artisan Biscuits, Chutneys (£5 Surcharge)

Selection of Ice Creams

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## *Christmas Day Menu*

£85 per person

**Pre-booking essential**



### **Soy & Ginger Cured Salmon**

Pickled Cucumber, Wasabi, Bloody Mary

### **Seared Pigeon**

Blackberry, Puy Lentil, Pancetta

### **Beetroot Carpaccio**

Roasted Beetroots, Apple Gel, Goats Cheese



### **Roast Turkey**

Pigs in Blankets, Chestnut Stuffing, Yorkshire Pudding, Turkey Gravy, Seasonal Vegetables

### **Halibut**

Langoustine, Peas a la Francais, Bisque, Sorrell

### **Roast Chestnut, Spinach and Cranberry Wellington**

Seasonal Vegetables



### **Kir Royale**

Cassis Sorbet, Prosecco



**Christmas Pudding**

Brandy Butter, Brandy Sauce

**Baked Apple**

Salted Caramel, Clotted Cream Ice Cream

**Chocolate and Peanut Butter Bomb**

Hazelnut, Blood Orange, Honeycomb



**Tea and Coffees**

Home Made Mince Pies



**Port & Stilton (+£12)**

Celery, Grapes, Artisan Biscuits, Homemade Apple Chutney

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## ***New Year's Eve - 6 Course Set Menu***

**£95 per person**

**Pre-booking essential**



### **Smoked Chicken & Baby Leek Terrine**

Date Chutney, Tomato, Tarragon

### **Wild Mushroom and Spinach Mille Feuille (V)**

Roast Shallot, Tarragon



### **Lobster Ravioli**

Pea, Fennel, Anisette

### **Goats Cheese and Apple Ravioli (V)**

Pea, Fennel, Calvados



### **Beef Fillet Rossini**

Koffmann Cabbage, Roast Shallots, Rosti Potato, Bone Marrow Perigourdine Sauce

### **Tian of Med Veg (V)**

Burrata, Basil, Grana Padano





**Champagne Sorbet**

Pink Grapefruit, Granita



**Chocolate Fondant**

Milk Ice Cream, Drambuie and Raspberry Compote



**Coffee with Petite Fours**