

# 1783

## Sample Dinner Menu

*Crafted from the seasonal larder of the Yorkshire Dales and prepared by classically trained chefs, our food builds on the traditions of Yorkshire fine dining. We celebrate simplicity with elegance and take every measure to ensure our food and service represents the very best of the Dales.*

### Starters

<b>Cauliflower Soup</b> <i>Blue cheese beignets</i>	£8.50
<b>Duck Breast</b> <i>Potato wafers, kumquat, sherry vinegar reduction</i>	£10.50
<b>Pan Fried King Prawns</b> <i>Tomato, chilli, garlic &amp; crispy wonton</i>	£12.00
<b>Beetroot Carpaccio</b> <i>Goat's cheese, apple</i>	£9.00
<b>Gin Cured Salmon Tartare</b> <i>Horseradish, cucumber, compressed watermelon, sesame seeds</i>	£9.50
<b>Potted Smoked Mackerel</b> <i>Cucumber, lemon, chilli, focaccia croute</i>	£10.00

### Mains

<b>Lamb Rump</b> <i>Celeriac rosti, peas, wild mushrooms, red currant</i>	£29.00
<b>Venison Haunch</b> <i>Potato pie, Koffman cabbage, blackberry celeriac</i>	£30.00
<b>Guinea Fowl Breast</b> <i>Ballotine, peas, pancetta, wild mushroom, pistachio, tarragon</i>	£28.50
<b>Beef Fillet</b> <i>Ox cheek, shallot, truffle, Lyonnaise potatoes</i>	£38.00
<b>Braised Hispi Cabbage (V)</b> <i>Ratatouille, burrata, basil oil</i>	£21.00
<b>Squash &amp; Chickpea Tagine (V)</b> <i>Israeli cous cous, Greek yoghurt, pitta bread</i>	£21.00
<b>Pan Fried Halibut</b> <i>New potatoes, capers, tomato, samphire, herb butter sauce</i>	£29.00

### Side Dishes

Hand cut chips, buttered winter greens, crushed potatoes, house salad	£4.75
Complimentary bread served as standard, additional bread portions	£2.00

# 1783

## Desserts

<b>Selection of Ice Creams &amp; Sorbets (3 Scoops)</b>	<b>£7.00</b>
<i>Ice cream: vanilla, strawberry, chocolate. Sorbets: lemon, blood orange, passionfruit</i>	
<b>Apple &amp; Winter Berry Posset</b>	<b>£9.50</b>
<i>Passionfruit sorbet, gooseberry compote</i>	
<b>Sticky Toffee Pudding</b>	<b>£9.50</b>
<i>Butterscotch sauce, vanilla ice cream</i>	
<b>Chocolate Orange Tart</b>	<b>£9.50</b>
<i>Candied orange zest, blood orange sorbet</i>	
<b>Mango Cheesecake</b>	<b>£9.50</b>
<i>Pineapple, vanilla syrup, lemon balm</i>	
<b>Treacle Tart</b>	<b>£9.50</b>
<i>Crème Anglaise</i>	
<b>Selection of Dales Cheeses</b>	<b>£12.00</b>
<i>Artisan biscuits, fig chutney</i>	

## Ports & Dessert Wines

Grahams Late Bottled Vintage 2012 75 ml	<b>£6.00</b>
Grahams 10 years Tawny 75 ml	<b>£6.00</b>
Australian Rutherglen Muscat 75ml	<b>£6.00</b>

A range of teas, coffees and liquor coffees are available. Please ask a member of the team for further details.

# 1783

## Sample Lunch Menu

### Soup of The Day

*Served with warm sourdough*

£6.50

### Sandwiches

*Served with a salad garnish, hand cut crisps, on a choice of white, multigrain or gluten-free bread*

Yorkshire Ham Salad

£8.50

Smoked Salmon, Cream Cheese, Watercress

£9.50

Egg Mayonnaise, Tomato, Spinach

£8.50

Cheese Savoury (V)

£8.50

Chicken, Bacon, Avocado

£9.50

### Mains

Croque Monsieur, pan fried in French toast, tomato chutney

£12.50

Chicken Caesar Salad, Pancetta

£15.50

Daily Winter Special

£14.50

### Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Ice Cream

£7.50

Warm Chocolate Brownie, fresh Cream

£7.00

Selection of Ice Creams & Sorbets

£5.50

### Scones & Cakes

*Served until 4.30pm*

Fruit Scone, fresh Cream, Jam

£5.00

Cheese Scone, Butter, Caramelised Onion Chutney

£5.00

Toasted Teacake, Butter, Jam

£3.50

Fruit Cake, Wensleydale Cheese

£4.50

### Afternoon Tea

£20.00

*Please pre-book at least 24 hours ahead*

Per person

# 1783

## 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

**£20 per person**

### Prosecco Afternoon Tea

Including 125ml glass:

Prosecco la Delfina NV, Italy

**£27 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



# 1783

*Crafted from the seasonal larder of the Yorkshire Dales and prepared by classically trained chefs, our food builds on the traditions of Yorkshire fine dining. We celebrate simplicity with elegance and take every measure to ensure our food and service represents the very best of the Dales.*

## 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, sorrel*

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

*Seasonal vegetables*



### **Kir Royale**

*Cassis sorbet, prosecco*



# 1783

## **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*

# 1783

*Crafted from the seasonal larder of the Yorkshire Dales and prepared by classically trained chefs, our food builds on the traditions of Yorkshire fine dining. We celebrate simplicity with elegance and take every measure to ensure our food and service represents the very best of the Dales.*

## **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**