

# 1783

## *Sample Fine Dining Menu - 6-9pm (Tuesday-Saturday)*

### *From November-February 6-9pm Thursday-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.*

*Menu Price £38*

#### *Chefs Snack*

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*Beetroot, blackberry, juniper, wood sorrel*

*Apple cured mackerel, garden nasturtium, kohlrabi, natural yoghurt*

*Braised ox cheek, barley, wild mushroom*

*Chicken terrine, fig, turnip, fruit loaf*

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*Yorkshire venison, spelt, celeriac, beetroot, apple, douglas fir*

*Pork fillet and belly, onion, cabbage, bay, quince*

*Halibut, smoked potato, cauliflower, pear, mussels, chervil*

*Sweet potato gnocchi, root vegetables, almonds*

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*Vegetarian and vegan options available on request*

# 1783

## *Sample Dessert Menu*

*Dark chocolate, coffee, yoghurt, smoked caramel £9*

*Hazelnut & Yorkshire oil cake, poached cherries, caramelised white chocolate £8*

*Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream £8*

*Yorkshire strawberries, wood sorrel, elderflower £8*

*Local & continental cheese and biscuits served table side*

*four cheeses £12.00*

*five cheeses £14.00*

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*Coffee petit fours £3.50*

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*Liquor coffees £6.00*

*Please ask our sommelier for our selection of dessert wines, ports, liquors & cocktail list*

# 1783

## *Sample Vegetarian & Vegan Menu*

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*Menu Price 3 courses £38*

### *Chefs Snack*

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*Textures of beetroot, cucumber, apple, horseradish*

*Yorkshire tomatoes, Swaledale cheese custard, fennel, sough dough*

*Chilled watercress & lovage velouté, English wasabi, pickled onion*

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*Roast cauliflower, Moroccan couscous, herb salad*

*Pea & asparagus barley, wild garlic, pickled red onion, smoked almond*

*Roasted courgette, garden herb grains, tomato, mint, smoked almonds*

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*British strawberries, wood sorrel, dark chocolate*

*Rhubarb & apple crumble, granola, apple jelly*

*Full dinner menu also available*

# 1783

## *Sample Sunday Lunch Menu*

*Sundays 12-3pm (Pre-booking recommended)*

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*Two courses £22 Three courses £28*

### *Starters*

*Wild garlic & broccoli soup, Wensleydale blue cheese*

*Oak smoked salmon, pickles, caper berries*

*Chicken liver parfait, toasted brioche, apple chutney*

*Goats cheese salad, beetroot, smoked almonds*

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### *Mains*

*Roast topside of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy*

*Roast chicken breast, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy*

*Roast lamb leg, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy*

*Fillet of bream, barley, peas, broad beans, mussels, elderflower*

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### *Desserts*

*Chocolate brownie, Yorkshire strawberries, vanilla ice-cream*

*Sticky toffee pudding, clotted cream*

*Lemon curd tart, meringue, Raspberry sorbet*

### *Cheese & Biscuits*

*Selection of Artisan Teas and Coffees*

# 1783

## *Sample Market Menu*

*Bar Menu Served from 5pm-7pm Tuesday-Saturday*

*& 5pm-8pm Sunday & Monday*

*Our bar menu reflects traditional and relaxed dining options to complement our fine dining restaurant.*

### *Starters*

<i>Soup of the day</i>	£5
<i>Chicken liver parfait, smoked chicken salad, toasted brioche</i>	£8
<i>Smoked salmon, tartare sauce, capers &amp; pickles</i>	£8
<i>Goats cheese, beetroot &amp; smoked almond salad</i>	£6

### *Mains*

<i>Chicken breast, creamed potatoes, seasonal vegetables, red wine jus</i>	£14
<i>William Peat's rib eye steak, hand cut chips, pickled onion &amp; blue cheese salad, bearnaise sauce</i>	£20
<i>Grilled plaice, new potatoes, asparagus &amp; hollandaise sauce</i>	£14
<i>William Peat's beef burger, dry cured bacon, Lincolnshire poacher, hand cut chips &amp; crispy onions</i>	£14
<i>Beer battered haddock, hand cut chips, garden peas</i>	£14
<i>Pea &amp; shallot tortellini, wild mushrooms, parmesan</i>	£12

*Please ask for today's dessert selection*

*Vegetarian and vegan options available on request*

# 1783

## *Sample Tasting Menu*

*Available Friday/Saturday 6-8pm, Pre-booking required*

*Our 1783 tasting menu has been crafted by our head chef to represent local and Yorkshire ingredients.*

*Tasting menu £65 Wine pairing £40*

### *Snacks*

*Nu Nyetimber Classic Cuvee Sussex England*

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*Toasted flour bread, garden herb butter*

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*Potato and nasturtium, mushroom, chive*

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*Pigs head, leek, sea buckthorn, sea purslane  
2016 Gewurztraminer Joseph Cattin Alsace France*

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*Mackerel, gooseberry, yoghurt, lemon verbena  
2017 Sancerre la Grande Maison France*

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*Tomato, courgette, mint*

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*Lamb, peas, broad bean, lavender, smoked potato  
2015 Pinotage Rhebokskloof South Africa*

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*Meadowsweet, raspberry, buckwheat, lemon balm  
Rose Kombucha*

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*Woodruff, cherry, wood sorrel*

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*Dark chocolate, sea buckthorn, hazelnut  
2015 Banyuals Cuvee Domaine de la Rectorie*

*Vegetarian & vegan options available*

# 1783

## *Sample Christmas Day Lunch Menu*

*(Pre-booking required)*

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*Menu Price £78*

### *Starter*

*Dill and gin cured trout, horseradish, oyster, beetroot, cucumber*

### *Soup*

*Wild mushroom and truffle, chestnut, mulled pear*

### *Main course*

*Herb roasted turkey breast, confit leg, duck fat potatoes, traditional garnish*

### *Pre dessert*

*Spiced clementine sorbet, white chocolate foam*

### *Dessert*

*Christmas pudding, rum sauce, cinnamon fritter*

*Vegetarian and vegan options available on request*

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## *Sample New Year's Eve Menu*

*(Pre-booking required)*

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*Menu Price £85*

### *Chef snacks*

*Trout, tapioca, seaweed, beetroot, horseradish*

*Chicken, mushroom, chervil*

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*Potato and crème fraiche velouté, chive, caviar*

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*Venison tartare, fermented blueberry, beetroot, juniper*

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*Lobster, bisque, celeriac, apple*

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*Smoked sirloin of beef, potato puree, wild mushroom, onion, thyme*

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*Raspberry, toasted oats, whiskey*

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*Dark chocolate delice, lime sorbet*

*Vegetarian and vegan options available on request*

# 1783

## *Sample Christmas Party Menu*

*(Pre-booking required, for parties of 6 or more,  
available selected dates during December)*

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

### *Chef snack*

#### *Starters*

*Ham hock terrine, pineapple chutney, fried quail egg, toasted brioche, crackling salad*

*Charred mackerel, celeriac slaw, horseradish, dill*

*Wild mushroom velouté, truffle croutons, herb crème fraîche*

#### *Mains*

*Herb roasted turkey breast, duck fat potatoes, traditional garnish*

*Pan fried sea bream, crushed potatoes, spinach, samphire, mussels, marinere sauce*

*Caramelised onion and sage risotto, roasted chestnuts, watercress and pickled shallot salad*

#### *Desserts*

*Traditional Christmas pudding, rum sauce, cinnamon fritter*

*Dark chocolate delice, burnt clementine sorbet, roasted hazelnuts*

*Selection of local cheeses, artisan biscuits, chutney, grapes*