

1783

Breakfast 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.

Chilled Options

Self-service

Please help yourself to our breakfast buffet for a selection of cereals, fruits, yogurts, juices, and coffee

Hot Options

Porridge

Served with fresh cream, golden syrup

Full English Breakfast

Locally cured grilled bacon, local sausage, black pudding, grilled tomato, mushrooms, baked beans, hash brown and free-range egg (fried, poached or scrambled)

Vegetarian Breakfast

Vegetarian sausage, baked beans, grilled tomato, mushrooms, and free-range egg (fried, poached or scrambled)

Eggs Benedict/ Royale / Florentine

Two poached free-range eggs with Yorkshire ham, spinach or smoked trout served on an English muffin with hollandaise sauce

Smoked Trout

Scrambled free-range eggs, served on a grilled muffin or toast

Grilled Kipper

Served with melted butter and lemon

For Vegan options, please ask a team Member

Drinks

Teas

Yorkshire tea, earl grey, green, peppermint, camomile, lemon & ginger, blackcurrant

Coffees

*Our coffee is Aroma Special Roast
Decaffeinated available upon request*

Please inform staff of any allergies / intolerances

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Food Ethos

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.

We are committed to sustainability, sourcing our ingredients from local suppliers and using produce from our kitchen garden.

We work in partnership with local suppliers, showcasing some of the best local produce that our region has to offer. Below are details of our local suppliers.

Our Suppliers

The Burgoyne Kitchen Garden

Our kitchen garden seasonally supplies us with herbs, apples, plums, gooseberries, blackcurrants, and courgettes. We are always looking for more ingredients to grow and to incorporate more of our own home-grown produce into our dishes.

Delifresh

Delifresh, based in Bradford, West Yorkshire, supply us with a wide range of fruits, vegetables, deli goods and dry goods. They work very closely with their suppliers (many of which are based in Yorkshire) to bring us seasonal high-quality ingredients.

William Peats Butchers

William Peats are a top-quality butcher based in Barnard Castle supplying us with all our meat. They supply us with a list of the farms they have purchased their stock from so that we can keep track of its provenance.

Hodgson's of Hartlepool

Hodgson Fish is one of the best-known fish merchants on the East Coast, supplying the freshest seafood to leading hotels and restaurants throughout the north of England.

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