

1783

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.

Starter

Beetroot Ravioli <i>Apple, Kale</i>	£8.00
Roast Cauliflower Velouté <i>Toasted Almonds</i>	£8.50
Blue Cheese Mousse <i>Chicory, walnuts</i>	£9.00
Smoked Duck <i>Blood orange, pickled shallots</i>	£10.00
Scallops <i>Braised pork, kohlrabi, pomegranate</i>	£11.00

Main Course

Butternut Squash Steak <i>Swede, maple, hazelnuts</i>	£20.00
Jerusalem Artichoke Risotto <i>Spring onion, black truffle</i>	£20.00
Sea Bream <i>Mussels, squash, tarragon</i>	£22.00
Pork Tenderloin & Cheek <i>Celeriac, rhubarb</i>	£24.00
Skrei Cod <i>Cauliflower, pear, chervil</i>	£28.00
Venison Loin <i>Carrot puree, parsnip fondant</i>	£29.00

Dessert

Passion Fruit Tart <i>Coconut, meringue, mango</i>	£8.00
Caramelised White Chocolate Mousse <i>Baileys, honey, almonds</i>	£9.00
Coffee & Hazelnut Delice <i>Black treacle, vanilla</i>	£9.00
Trio of Rhubarb <i>Parfait, puree, compote, stem ginger</i>	£10.00
Cheeseboard <i>Selection of local cheeses, red onion marmalade, grapes, crackers, apple, walnut</i>	£14.00

Please inform staff of any allergies / intolerances

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