

# 1783

## Dinner Menu With Wine Pairing

*Crafted from the seasonal larder of the Yorkshire Dales and prepared by classically trained chefs, paired with wines from our friends at Bon Coeur Fine Wines, 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** £8.00  
*Apple, Kale*

*Domaine de Montmarin Sauvignon Blanc, Languedoc, France*

**Roast Cauliflower Velouté** £8.50  
*Toasted Almonds*

*Picpoul de Pinet Cuvee Prestige, France*

**Blue Cheese Mousse** £9.00  
*Chicory, walnuts*

*Le Versant Viognier, Languedoc, France*

**Smoked Duck** £10.00  
*Blood orange, pickled shallots*

*Cielo Primitivo Puglia IGT, Italy*

**Scallops** £11.00  
*Braised pork, kohlrabi, pomegranate*

*Villa Wolf Riesling Dry, Pfalz, Germany*

### Main Course

**Butternut Squash Steak** £20.00  
*Swede, maple, hazelnuts*

*Robert Oatley Chardonnay Signature Series Margaret River, Australia*

**Jerusalem Artichoke Risotto** £20.00  
*Spring onion, black truffle*

*Castello Banfi Gavi Principessa Gavia, Piedmont, Italy*

**Sea Bream** £22.00  
*Mussels, squash, tarragon*

*Langlois-Chateau Sancerre Blanc, Loire, France*

**Pork Tenderloin & Cheek** £24.00  
*Celeriac, rhubarb*

*Esk Valley Pinot Noir, Marlborough New Zealand*

*Please inform staff of any allergies / intolerances*

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<b>Skrei Cod</b> <i>Cauliflower, pear, chervil</i> <i>Seguinot-Bordet, Chablis 1er Cru 'Fourchaume', Burgundy, France</i>	<b>£28.00</b>
<b>Venison Loin</b> <i>Carrot puree, parsnip fondant</i> <i>Campagnola, Valpolicella Ripasso Classico Superiore DOC, Italy</i>	<b>£29.00</b>

## Dessert

<b>Passion Fruit Tart</b> <i>Coconut, meringue, mango</i> <i>Chateau Petit Vedrines, Sauternes, France</i>	<b>£8.00</b>
<b>Caramelised White Chocolate Mousse</b> <i>Baileys, honey, almonds</i> <i>Quinta do Noval 10 Year Old Tawny Port, Portugal</i>	<b>£9.00</b>
<b>Coffee &amp; Hazelnut Delice</b> <i>Black treacle, vanilla</i> <i>Gonzalez Byass Nectar Pedro Ximenez, Spain</i>	<b>£9.00</b>
<b>Trio of Rhubarb</b> <i>Parfait, puree, compote, stem ginger</i> <i>Chateau Petit Vedrines, Sauternes, France</i>	<b>£10.00</b>
<b>Cheeseboard</b> <i>Selection of local cheeses, red onion marmalade, grapes, crackers, apple, walnut</i> <i>Graham's Late Bottled Vintage Port, Portugal</i>	<b>£14.00</b>

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