

# 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>Guinea Fowl</b>	£9.50
<i>Wild mushroom ravioli, Guinea Fowl &amp; tarragon sauce, truffle shavings, chives</i>	
<b>Smoked Gruyere Fondant</b>	£9.00
<i>Sweetcorn velouté, charred sweetcorn, spring onion</i>	
<b>Heritage Tomato Salad</b>	£7.50
<i>Consommé jelly, basil, focaccia shards, pickled shallots</i>	
<b>Pan Fried Mackerel</b>	£9.00
<i>Apple, chilli, ginger, beetroot, lime gel</i>	
<b>Thai Spiced Sweet Potato &amp; Coconut Soup</b>	£8.00
<i>Sour dough, butter</i>	

### Mains

<b>Beef Fillet</b>	£31.50
<i>Parsnip puree, roast salsify, fondant potato, tenderstem broccoli, shallot, red wine sauce</i>	
<b>Stuffed Guinea Fowl</b>	£25.00
<i>Walnut, sage, confit leg, sweet potato puree, glazed carrot &amp; turnip, game jus</i>	
<b>Duo of Spring Lamb</b>	£29.50
<i>Lamb rump, ballotine, sticky red cabbage, pommes Anna, baby roast veg, red wine jus</i>	
<b>Pan Fried Seabass</b>	£24.00
<i>Jerusalem artichoke puree, fried cannellini beans, confit tomatoes, pickled sea herbs</i>	
<b>Pan Fried Silver Hake</b>	£25.00
<i>Celeriac fondant, cauliflower puree, courgette, asparagus, tempura broccoli</i>	
<b>Butternut Farfalle</b>	£18.00
<i>Roast sweet potato, butternut pine nuts, whipped goats cheese, sage</i>	

### Side Dishes

<i>Hand cut chips, spring greens, house salad</i>	£4.75
Complimentary bread served as standard, additional bread portions	£2.50

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## Desserts

<b>Milk Chocolate Mousse</b>	£9.00
<i>Glazed black cherries, honeycomb crumb</i>	
<b>Poached Rhubarb</b>	£9.50
<i>Rhubarb pickle, rhubarb puree, meringue, clotted cream ice cream</i>	
<b>Sticky Toffee Pudding</b>	£9.50
<i>Toffee sauce, vanilla ice cream</i>	
<b>Selection of Ice Creams &amp; Sorbets (3 Scoops)</b>	£7.50
<i>Ice cream: vanilla, strawberry, chocolate. Sorbets: lemon, blood orange, passionfruit</i>	
<b>Selection of Dales Cheeses</b>	£12.50
<i>Red onion marmalade, apple, grapes, artisan crackers</i>	

## Ports & Dessert Wines

Australian Rutherglen Muscat 75ml	£7.00
Grahams Late Bottled Vintage 2012 75 ml	£7.00
Grahams 10 years Tawny 75 ml	£7.00

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