



Restaurant 1782

Starters

Heritage Vine Tomatoes, Buffalo Mazzarella, Basil, Basil Oil, Olive Crackers £8.50

Pan Fried King Scallops, Panko Crispy Belly Pork,
Baked Sweet Potato Puree, Apple Textures £12.00

Jerusalem Artichoke Soup, Artichoke Crisps, Fresh Chives £7.00

Ham Hock Terrine, Pickled Mushrooms, Smoked Pease Pudding,
Green Beans, Balsamic Onions, Sour Dough Toast £9.50

Char Grilled Asparagus, Poached Hens Egg,
Brown Butter Hollandaise, Parmesan Shavings, Truffle Oil £8.50

Mains

Duck Breast, Duck Wontons, Cherry Puree, Braised Chicory, Jus £23.00

Parma Ham Wrapped Pork Tenderloin, Black Pudding Puree,
Crispy Hens Egg, Charred Pineapple £23.00

Pan fried Black Bream, Crushed Jersey Royals,
Tenderstem Broccoli, Shrimps in Brown Butter £25.00

Thai Green Curried Mussels, Oven Roasted Monkfish,
Crème Fraiche, Coriander £24.00

Roasted Squash, Lemon Herb Risotto Pumpkin Seeds, Parmesan £18.00

Char Grilled Cauliflower Steak Roasted Beetroot Salad,
Cheese and Onion Croquette, Beetroot Dressing £18.00

Sides

Beef Dripping Chips, Caesar Salad,
Tenderstem Broccoli, Crushed Jersey Royals, All £3.50

Restaurant 1782



From The Grill

All Our Steaks Are Dry Aged for A Minimum Of 28 Days and Served with Beef Dripping Chips, Plum Tomato, Field Mushroom and Mini Caesar Salad

10oz Ribeye Steak £32.00

10oz Flat Iron Steak £22.00

8oz Fillet Steak £38.00

8oz Garlic and Herb Chicken Breast £22.00

8oz Blackened Cajun Shetland Salmon £22.00

Sauces

Peppercorn Sauce, Bearnaise Sauce, Red Wine Jus, Diane Sauce, Chimichurri
All £2.50 each

Desserts

Cheese Board, A Selection of Five Local and European Cheeses,
Celery, Grapes, Biscuits, Chutneys £10.00

Vanilla Panna Cotta, Passionfruit Gel, Rum Soaked Raisins £7.50

Sticky Toffee Pudding, Butterscotch Sauce, Black Treacle Ice Cream £8.00

Milk Chocolate Mousse, Cinder Toffee, Raspberry Sorel Sorbet £7.50

Classic Apple Tart Tatin, Vanilla Bean Ice Cream £7.50

Strawberry Cheesecake, Elderflower Jelly, Strawberry and Black Papper Salsa £7.50