



## Restaurant 1782

Served 18:00 to 21:00

### Starters

Salad of Smoked Duck, Golden Beetroot, Chicory, Candied Hazelnuts,  
Whipped Goats Cheese & Soured Cherry Dressing £15

Crab Cakes, Mango, Avocado & Tomato Salad, Curried Mayonnaise, Micro Coriander £12

Wild Mushroom Scotch Egg, Spiced Tomato & Mint Jam, Crisp Endive, Truffle Oil £12

Celeriac & Apple Soup, Crispy Pancetta, Croutons, Herb Oil £9

Coriander & Sesame Tuna Carpaccio, Watercress & Radish Salad,  
Pickled Cucumber, Wasabi Mayonnaise, Teriyaki Dressing £16 \*

Burrata Heirloom Tomatoes, Savoury Granola, Basil, Extra Virgin Olive Oil £12

### Mains

Pancetta Wrapped Herbed Pork Fillet, Confit Belly, Cider Braised Panko Cheek,  
Honey Roasted Butternut Squash, Pomme Puree, Cider Apple Jelly Jus £26

Oven Roasted Marinated Rump of Lamb, Warm Salad of Broad Beans, Baby Beets, Wild Mushrooms,  
Confit of Cherry Tomatoes & Feta, Baby Fondants, Redcurrant Jus £30

Roasted Cod Fillet, Crab Fritters, Lemon & Shallot Sauteed Green Beans,  
Saffron Potatoes, Chive Cream Emulsion £28

Fillet of Beef, White Onion Puree, Roasted Garlic Mash, Confit of Carrot  
Thyme Jus £42 \*\*

Monkfish Wellington, wrapped in Prawn Mousse, Herb Pancake & Puff Pastry, Carrot Puree  
Baby Fondants, Lobster Bisque £32 \*

Leek & Smoked Cheese Hash Cakes, Creamy Spinach, Sweet Potato,  
Butterbean Cassoulet, Pomegranate & Chives £24

Pea & Spring Onion Risotto, Bocconcini Beignets, Toasted Pine Nuts, Basil Pesto £22

### Sides

Beef Dripping Chips, Green Beans, Caesar Salad, Tenderstem Broccoli, Pomme Puree - £4 each

### 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 & Mini Caesar Salad

10oz Ribeye Steak £34 \* | 10oz Flat Iron Steak £25

8oz Garlic & Herb Chicken Breast £23 | 8oz Blackened Cajun Shetland Salmon £24

### Sauces

Peppercorn, Bearnaise, Red Wine Jus, Diane, Chimichurri – £3 each

PLEASE ADVISE A MEMBER OF OUR TEAM IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS



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### Desserts

#### 'Cheese Board'

A Selection of Five Local & European Cheeses,  
Celery, Grapes, Biscuits, Chutneys £14 \*

*(Paired with Tawny Eyes Port, Cockburn's, Douro, Portugal 50ml £8)*

Iced Strawberry & Amaretto Parfait, Mint Mascapone, Chocolate Tuile £10  
*(Paired with Chateau Haut Mouleyre, Cadillac, France 50ml £5)*

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream £10  
*(Paired with Dalmore 12yo Malt Whisky, Highlands, Scotland 25ml £8)*

Rhubarb Cheesecake, Blackberry Textures, Rhubarb Sorbet £10  
*(Paired with Pedro Ximenez Single Bota – Aged 5 years, Jerez, Spain 50ml £5)*

Bitter Chocolate Ganache, Pistachio Crumb, Rum Soaked Raisins,  
Rum & Raisin Ice Cream £10  
*(Paired with Gruner Veltliner Ice Wine, Wagram, Austria 50ml £8)*

### Coffees

Americano £3.50

Cappuccino £3.50

Latte £3.50

Espresso £3

*(Liqueur Coffees available upon request)*

### After Dinner Cocktails

Espresso Martini, Negroni, Dark & Stormy, Bramble £9

(\* Denotes a £3 supplement, \*\* Denotes a £5 supplement for our Dinner Inclusive Guests)