

Dante's Restaurant Menu

Presented by

Matthew Williams

Head Chef

To Start

Char-grilled tuna loin, cucumber jelly, flaming bloody
Mary sorbet, confit of lemon

Pan fried wood pigeon breast, black pudding, apple puree,
grain mustard ice cream

Terrine of corn-fed Goosenargh chicken, confit foie gras,
lentils, sherry vinaigrette

Goats cheese tortellinis, butternut textures, berlotti
beans, ceps, hazelnut foam

White onion Veloute, crispy deep fried poached egg

Dante

Dante (1942-1956) was an [British Thoroughbred racehorse](#) who was the last horse trained in northern [England](#) to win the [English Derby](#). Sired by [Nearco](#), the [Leading sire in Great Britain & Ireland](#) in 1947 and 1949, and one of the most important sires of the 20th century, he was out of the [mare](#) Rosy Legend who was a granddaughter of the influential sire, [Dark Ronald](#).

Bred and raced by Sir Eric Ohlson, Dante was foaled and raised at [Manor House Stud](#) in [Middleham](#) in [North Yorkshire](#) and conditioned for racing by [Matthew Peacock](#). At age two, the colt went undefeated in six starts, notably winning the [Coventry](#) and [Middle Park Stakes](#) at [Newmarket Racecourse](#).

At age three, after winning a prep race at the Stockton racetrack, Dante ran second by a neck in the [2,000 Guineas](#) behind winner [Court Martial](#) and ahead of third-place finisher and another son of Nearco, [Royal Charger](#). In England's most prestigious race, the [Epsom Derby](#), Dante turned the tables. Run that year at Newmarket Racecourse due to [World War II](#), he defeated Court Martial who finished third behind runner-up Midas. Afflicted by a degenerative disease that ultimately left him [blind](#), Dante never raced again.

Retired to Theakston Stud in [Theakston, North Yorkshire](#), Dante proved a successful sire. Dante died in 1956 at Theakston Stud. The [Dante Stakes](#) at [York Racecourse](#) is named in his honour

To Follow

Fillet of halibut, buttered kale, beef shin 'pot au feu',
olive tapenade, Poato galette

Pink rack and slow cooked shoulder of Dale's lamb, hotpot
potatoes, pickled red cabbage and jus gras

Breast of Pheasant wrapped in mushroom mousse, potato rosti,
sprouts, pancetta and braised pearl barley

Holme farm venison loin, smoked potato puree, roasted root
vegetables, Madeira sauce.

Fillet of herb crusted line caught cod, parsnip puree, wilted spinach
and red wine balsamic baby beets

Sauteed Gnocchi, blue cheese cream, celery, Pinenuts, Pear fritters

Plate of Yorkshire pork: braised belly, Crispy cheek, pink tenderloin,
pork pie and crackling pencil, baby leeks and apples (4.95 sup)

To Finish

Valrhona Chocolate fondant, beetroot ice-cream, sea salt caramel

Chilled strawberry consommé, basil sorbet, fresh strawberries

Vanilla and Rhubarb 'crumble pannacotta' orange
and ginger pain perdu

Crème Brulee, bitter chocolate shortbread, griotines and syrup

Warmed Treacle Tart, crème fraiche sorbet

A celebration of British cheese, homemade biscuits, preserves, apple,
celery and grapes, Damson Gin (5.50 supp)

£26.95 per person, three course

Lasagne of king scallop and white crab meat, creamed clam marinere