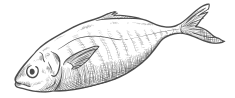




STARTERS

Seasonal Kitchen Garden Soup Sourdough Bread & Butter [GFA PBA]	7
Seared King Scallops Smoked Pancetta Crumb, Confit Pork Belly, Cauliflower Puree, Apple Gel, Chicken & Thyme Reduction	14
Crispy Lamb Bon Bons Asian Salad, Green Chilli Dressing, Hoisin [GFA]	9
Yorkshire Beetroot & Goats Curd Beetroot Crisps, Sweet Pickled Beetroot, Honeyed Goats Curd, Walnut Praline [GF / PBA]	9
Potted Pork & Pistachio Tomato & Fennel Chutney, Endive & Granny Smith Salad, Sourdough Toast	8
Prawn & Crayfish Salad Baby Gem, Cucumber, Bloody Mary Cocktail Sauce, Celery Salt [GF]	11
Korean Gochujang Fried Chicken Crispy Coated Soanes Chicken in a Spiced Flour, Tossed in a Sticky Honey & Soy Dressing, Sesame Pickled Vegetables	10



PROVENANCE PARTNERS

OUR EXTENDED FAMILY. THEY'RE THE FOLK WHO SHARE OUR VALUES, SPEAK OUR LANGUAGE AND STRIVE FOR EXCELLENCE. WE CHOOSE THEM CAREFULLY AND WORK TOGETHER TO BRING THE VERY BEST YORKSHIRE HAS TO OFFER, RIGHT TO YOUR TABLE.



MAINS

Lightly Curried Monkfish Tail Pressed Potato Terrine, Toasted Coconut, Coriander & Sweet Potato Sauce [GF]	22
Harissa Roasted Carrots Puy Lentils, Fennel, Baby Herbs, Lemon Infused Yoghurt Dressing [PB]	17
Crisp Pork Belly Celeriac Puree, Pressed Potato Terrine, Roasted Beetroot, Caramelised Apple & Thyme Jus [GF]	19
Pan Fried Cod Loin Fried Ravioli of Crab, Lime & Ginger, Courgette Spaghetti, Tomato Essence	24
Roast Chicken Supreme Charred Sweetcorn Puree, Chicken Leg Lollipop, Chorizo, Spring Onion, Layered Potato Terrine [GFA]	19
Theakston Best Beer Battered Hartlepool Haddock Mushy or Garden Peas, Chunky Chips, Tartare Sauce, Lemon	17
Yorkshire Steak & Ale Pie Slow Braised Beef with Kirkstall Ale, Hand Cut Chips or Mash, Spring Greens, Homemade Gravy	17
Provenance Beef Burger Brioche Bun, Cheese, House Relish, Chunky Chips [GFA] Add Bacon +1	16
8oz Grand Reserve Rump Grilled Mushroom, Tomato, Chunky Chips, Onion Rings, Rocket Salad [GFA]	24
8oz Grand Reserve Sirloin Grilled Mushroom, Tomato, Chunky Chips, Onion Rings, Rocket Salad [GFA]	32
Bearnaise Blue Cheese Peppercorn Sauce	+3

PROVENANCE PRODUCE

PROVENANCE COLLECTION HAS A PASSION FOR HIGH QUALITY LOCALLY SOURCED FOOD. OUR KITCHEN GARDEN AT MOUNT ST JOHN IN FELIXKIRK, PROVIDES OUR CHEFS WITH THE FINEST PRODUCE FOR OUR SEASONAL MENUS.

SIDES & SNACKS

Chunky Chips	5
Skinny Fries	5
Rocket, Confit Tomato & Parmesan Salad	5
Seasonal Greens, Herb Butter	5
Tenderstem Broccoli	5

DESSERTS

Vanilla Panna Cotta Orange Sweet Pickled Rhubarb, Orange & Ginger Granola, Rhubarb Glass, Meringue [GFA]	8
Roasted Spiced Rum Pineapple Macadamia Praline, Passionfruit Gel, Rum & Raisin Ice Cream [PB / GF]	9
Lemon Thyme Custard Tart Ginger Caramel Ice Cream, Lemon Gel, Thyme Sherbet	7
Caramelised White Chocolate & Cookie Delice Chocolate Crumb, Mango Sorbet, Almond & Cocoa Nib Tuile, Mango Coulis	9
Sticky Toffee Pudding Butterscotch Sauce, Vanilla Ice Cream [GF]	8
Yorkshire Roasted Affogato Hot Espresso, Biscotti, Vanilla Ice Cream	8
Northern Bloc Trio of Ice Cream / Sorbet Please ask for our selection [PBA / GF]	8
Selection of Cheeses Artisan Biscuits, Quince Jelly, Grapes, Celery and Chutney	Three Cheeses 13

V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering.

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables of six or more.