



# FATHER'S DAY

TWO-COURSE 30.00 | THREE-COURSES 35.00

## STARTERS

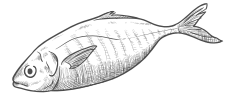
**Seasonal Kitchen Garden Soup** | Sourdough Bread & Butter [GFA | PBA]

**Potted Pork & Pistachio** | Tomato & Fennel Chutney, Endive & Granny Smith Salad, Sourdough Toast

**Korean Gochujang Fried Chicken** | Crispy Coated Soanes Chicken in a Spiced Flour, Tossed in a Sticky Honey & Soy Dressing, Sesame Pickled Vegetables

**Yorkshire Beetroot & Goats Curd** | Beetroot Crisps, Sweet Pickled Beetroot, Honeyed Goats Curd, Walnut Praline [GF / PBA]

**Prawn & Crayfish Salad** | Baby Gem, Cucumber, Bloody Mary Cocktail Sauce, Celery Salt [GF]



### 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.

## TRADITIONAL SUNDAY ROAST

**21 Day Aged Roast Sirloin of Beef** | Served Pink

**Roast Loin of Pork** | Apple Sauce, Crackling

**Roast Chicken Supreme** |

*All Served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede, Seasonal Vegetables, Cauliflower Cheese & Traditional Gravy*



### 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.

**Theakston Best Beer Battered Hartlepool Haddock** | Homemade Mushy or Garden Peas, Chunky Chips, Tartare Sauce, Lemon

**Yorkshire Steak & Ale Pie** | Hand Cut Chips or Mash, Spring Greens, Homemade Gravy

**Carrot, Mushroom & Lentil Pithivier** | Roast Potatoes, Seasonal Vegetables, Tenderstem Broccoli, Vegetable Gravy [V]

**Lightly Curried Monkfish Tail** | Pressed Potato Terrine, Toasted Coconut, Coriander & Sweet Potato Sauce

## DESSERT

**Homemade Sticky Toffee Pudding** | Butterscotch Sauce, Vanilla Ice Cream [GF]

**Caramelised White Chocolate & Cookie Delice** | Chocolate Crumb, Mango Sorbet, Almond & Cocoa Nib Tuile, Mango Coulis

**Roasted Spiced Rum Pineapple** | Macadamia Praline, Passionfruit Gel, Rum & Raisin Ice Cream [GF | PB]

**Toffee Apple Crumble** | Vanilla Custard

**Northern Bloc Trio of Sorbet/Ice Cream** | Please ask for our selection [PBA / GF]

**Selection of Three Cheeses** | Biscuits, Chutney, Grapes

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.

