



PROVENANCE RESTAURANT MONTH

12 JANUARY – 9 FEBRUARY 2024

TWO – COURSES £19.00

UPGRADE TO
THREE – COURSES
FOR JUST

£5

STARTERS | £6.00

Twice Baked Smoked Haddock Soufflé | Watercress Salad

Pressed Ham Hock, Pheasant & Black Pudding Terrine | Sauce Gribiche

Classic Moules Marinière | Fresh Mussels, Cream, Garlic, White Wine, Parsley [GF]

Kitchen Garden Soup of the Day | Fresh Bread, Farm Butter [GF | PBA]

Korean Fried Chicken | Gochujang Sauce, Sesame Seeds, Pickled Vegetables

MAINS | £15.00

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

Provenance Beef Burger | Cheese, House Relish, Brioche Bun, Chunky Chips or Fries

Homemade Chicken & Bacon Pie | Roast Root Vegetables, Chicken Gravy, Creamed Potatoes or Fries

Pheasant Schnitzel Holstein | Duck Egg, Lilliput Capers, Your Choice of Side

Picanha Rump Minute Steak | Café de Paris Butter, Wild Rocket Salad, Fries [GFA]

Puy Lentil Vegan Shepherd's Pie | Maple Roasted Root Vegetables [GF | PB]



DESSERTS | £6.00

Sticky Toffee Pudding | Butterscotch Sauce, Vanilla Ice Cream

Bakewell Tart | Buttermilk Custard

Eccles Cake | Rhuby Crumble Cheese

Hot Chocolate Fondant | Chocolate Crumb, Black Cherry Ice Cream

Brymor Ice Cream [PBA]

SIDES | £4.00 EACH

Chips · Fries · Mashed Potatoes · Braised Red Cabbage · Roast Root Vegetables · Creamed Sprouts & Bacon · Mixed Greens



GF - Gluten Free | GFA - Gluten Free Alternative Available | PB - Plant Based | PBA - Plant Based 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 over six guests.