



LUNCH MENU

12pm - 3pm, Monday – Friday

£15.95 each

Provenance Beef Brisket Burger

Cheese, tomato relish, dill pickle, fresh tomato & red onion, crisp baby gem & fries or triple cooked chips [GFA] (2,4,7,9,13,14)

+ Smoked Streaky Bacon £1.50 + Yorkshire Blue Cheese £1.50

Korean Fried Partridge

Chilli, soy & honey sauce, pickled mooli, salad leaves, skinny fries [GF]

Yorkshire Sausages & Wholegrain Mustard Creamed Potato

Onion gravy, crispy parsnips [GF] (7,9,14)

Chicken & Garlic Caesar Salad

Sourdough croutons, gem lettuce, parmesan (1,2,4,7,9,14)

Goat's Cheese & Tomato Tagliatelle

Spinach, slow roasted tomatoes (2,4,7,9,14)

Wild Mushroom & Leek Risotto

Crispy sage, parmesan & rosemary oil [GF | PB] (9,13,14)

Teriyaki Grilled Haddock

Pak choi, spring onions, soy & ginger rice [GF] (2,5,7,9,13,14)

SIDES £2.95

Rosemary Sea Salt Triple Cooked Chips | Skinny Fries | Buttered Seasonal Vegetables (7)

Charred Tenderstem Broccoli in Chimichurri (7,9,14) | House Salad (7,9,14)

Truffle Macaroni Cheese (2,7,9,14) | Rocket & Parmesan Salad (7,9,14)

Onion Rings (14) | Creamed Potato (7) | Mount St John Red Cabbage Kimchi (9,13,14)

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

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts.
12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

*Menu subject to change. 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.