



SUNDAY LUNCH MENU

SNACKS

Pitted Nocellara Olives £4.50 [PB GF]	Garden Herb Focaccia
Teriyaki Glazed Pork Belly Bites	Balsamic vinegar & Yorkshire rapeseed oil £3.95 [PB] (2,14)
Crispy Onions £6.95	Crispy Squid
Korean Gochujang Pigs in Blankets Chilli	Chorizo & chilli jam £6.95 (2,4,7,8,9,13,14)
Honey & soy sauce, spring onions, onion seeds £7.95 [GF] (13,14)	Truffle & Parmesan Macaroni Cheese Croquettes £5.95 (1,2,4,7,9,14)
Monkfish Cheek Scampi	Crispy Paprika Cauliflower
Coronation curry aioli £7.95 [GF] (4,5,9,13,14)	Ranch dressing £4.95 (1,9,13,14)

STARTERS

Kitchen Garden Soup of the Day	Korean Fried Partridge
Charred garden herb focaccia & netherend	Chilli, soy & honey sauce, pickled mooli,
salted butter £8.95 [GFA PBA] (2,7)	salad leaves £9.95 [GF]
Atlantic Baby Prawns & Smoked Salmon Cocktail	Mount St John Pickled Baby Golden Beetroot
Smoked paprika aioli, gem lettuce, bloody marie gel,	Beetroot & cocoa sponge, horseradish aioli,
lime cucumber £12.95 [GF] (1,3,4,5,9,14)	watercress £9.95 [PB] (2,9,13,14)

MAINS

Garlic & Dijon Mustard	Lemon Thyme Roasted Chicken Supreme,
Roast Sirloin of Beef £23.95 (7,9)	Pork & Sage Stuffing £19.95 (4,7,9,14)
Fennel Seed & Sage Roasted Pork Loin £19.95 (7,9)	Hazelnut, Chestnut & Root Vegetable Loaf £18.95 (9,10,13,14)

All served with yorkshire pudding, garlic & herb butter roast potatoes, roasted seasonal root vegetables, cauliflower cheese & proper gravy

+ Pigs in Blankets £5.95 + Extra Yorkshire Pudding £1.50

Steak & Ale or Chicken & Leek Pie

Buttered green & chantenay carrots, homemade gravy, served with rosemary sea salt triple cooked chips or skinny fries or creamed potato £19.95 (2,4,7,14)

Beer Battered Hodgsons of Hartlepool Haddock & Triple Cooked Chips
Minted crushed or garden peas, tartare sauce, lemon £18.95 [GF] (4,5,9,14)

Provenance Beef Brisket Burger

Melting cheddar cheese, tomato relish, dill pickle, fresh tomato & red onion, crisp baby gem & fries or rosemary sea salt triple cooked chips £17.95 [GFA] (2,4,7,9,13,14)

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

Parsnip & Vegan Feta Balsamic Tarte Tatin

Confit carrot & green lentil ragu, charred radicchio, parsnip crisps, orange & rosemary reduction £17.95 [PB] (2,13,14)

SIDES £4.50

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.