



NIBBLES & SNACKS

MARINATED OLIVES (GF) £1.95

SMOKED NUTS £1.95

DEVILLED WHITEBAIT Tartare Sauce £3.95

DEEP FRIED CAMEMBERT Beetroot & Balsamic Relish £3.95

SEAFOOD TAPAS

Devilled Whitebait & Paprika Aioli, Mini Prawn Cocktail & Marie Rose, Severn & Wye Smoked Salmon, Marinated Olives & Anchovies, Spiced Tempura King Prawns & Haddock with Sweet Chilli & Lemon Grass, Smoked Mackerel & Horseradish Pâté & Sourdough Crostini £19.95

STARTERS

SOUP OF THE DAY (V) £4.95

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber (GF) £7.95

BEER BRAISED PIG CHEEKS

Spelt Risotto, Granny Smith Apple & Sherry Vinegar £6.95

TEXTURES OF BEETROOT & YORKSHIRE BLUE SALAD

Shallot & Hazelnuts (V) £5.95

SALMON & SMOKED HADDOCK CAKE

Soft Poached Egg & Parsley Sauce £7.95

MAIN COURSES

PAN FRIED FILLET OF SEA BASS

French Style Peas, Steamed Mussels & Spinach (GF) £15.95

ROAST CHICKEN BREAST

Truffle Mash, Charred Onion, Crispy Pancetta & Thyme Jus (GF) £13.95

PROVENANCE FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Lemon & Dill Velouté, Seasonal Vegetables, Mash & Cheddar Topping £13.95

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

PUNCH BOWL GRAND RESERVE STEAK & ALE PIE

Mashed Potato, Glazed Carrots & Gravy £14.95

SLOW ROASTED PORK BELLY

Sage Potato, Doreen's Black Pudding, Apple Purée & Crackling Quavers £15.95

HERITAGE TOMATO & GIANT COUSCOUS

Roast Red Pepper, Harissa Purée, Aubergine & Basil Oil (V) £12.95

GRILLS

We work closely with our master butcher choosing beef from carefully selected farms across Yorkshire & surrounding counties. Dry aged for a minimum of 21 days & matured on the bone for outstanding flavour.

YORKSHIRE GOURMET 8OZ BEEF BURGER

Toasted Bun, Bacon, Cheese, Fries, Onion Rings & Chutney £13.95

10OZ GRAND RESERVE RIBEYE £24.95

8OZ GRAND RESERVE SIRLOIN £18.95

Chunky Chips, Confit Tomato, Rocket & Parmesan Salad

Béarnaise or Peppercorn Sauce £1.95

SIDES – £2.95

Roast Mini Jackets Sea Salt & Rosemary (GF) – **Chips Chunky or Skinny** – **House Salad Honey & Mustard Dressing**
Tenderstem Broccoli Chilli & Garlic (GF) – **French Style Peas** (GF) – **Black Sheep Beer Battered Onion Rings**

Provenance Inns & Hotels work closely with local suppliers & growers to bring the best seasonal produce to our kitchens daily: day boat & sustainable fish from Hodgson's of Hartlepool; British & Yorkshire beef aged in a Himalayan salt hanging room for a minimum of 21 days; seasonal fruit and vegetables from farms across the county and our own kitchen garden in Felixkirk.

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. 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 8 or more.