



NIBBLES & SHARING

SMOKED NUTS, MARINATED FETA, MIXED OLIVES
£3.95 each or £6.95 for all 3

SEAFOOD PLATTER

Baked Queenie Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon
Starter £13.95 Main Course £24.95

STARTERS

SOUP OF THE DAY (V) £4.95

CLASSIC PRAWN COCKTAIL

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

CONFIT DUCK LEG & PRUNE TERRINE

Plum Chutney & Sourdough £7.95

TWICE BAKED CHEDDAR & SPINACH SOUFFLÉ

Roast Beets, Pear & Lentil Dressing (V) £6.95

ROAST PUMPKIN RISOTTO

Toasted Seeds (V) £6.95

BAKED QUEENIE SCALLOPS

Garlic Butter, Cheddar & Gruyère Crumb
£9.95 Starter/£15.95 Main with Fries

MAIN COURSES

PAN FRIED SEA BASS

Gnocchi & Samphire, Tomato & Fennel Sauce £14.95

ROAST CHICKEN

Mustard Mash, Tenderstem Broccoli & Smoked Pancetta, Red Wine Jus £12.95

PROVENANCE FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns

Lemon & Dill Velouté, Mash & Cheddar Topping, Seasonal Vegetables £13.95

BLACK SHEEP BEER BATTERED FISH AND CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

PAN ROASTED VENISON RUMP

Fondant Potato, Roasted Butternut Squash, Girolles £18.95

SMITHY HOUSE FARM PORK FILLET & COLLAR

Sweet Potato, Glazed Plums, Cavalo Nero & Crackling £16.95

WILD MUSHROOM RAGU PAPPARDELLE

Crispy Bread Crumbs (V) £11.95

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, Cheese, Fries, Onion Rings & Red Onion Chutney £13.95

100Z GRAND RESERVE RIBEYE £24.95

100Z GRAND RESERVE RUMP £17.95

Chunky Chips, Confit Tomato, Rocket & Parmesan Salad

SALT AGED COTE DE BOEUF for two to share... £63.95

Chunky Chips, Confit Tomato, Rocket & Parmesan Salad

Béarnaise or Peppercorn Sauce £1.95

SIDES – £2.95

New Potatoes – Chips Chunky or Skinny – Rocket & Parmesan Salad

Tenderstem Broccoli Chilli & Garlic – Honey Roast Squash – 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 and 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.
If you require 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.