



NIBBLES & SNACKS

MARINATED OLIVES (GF) £1.95

SMOKED NUTS £1.95

DEVILLED WHITEBAIT Tartare Sauce £3.95

DEEP FRIED CAMEMBERT Cranberry & Chilli Jam £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 Pate, 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

BLACK PUDDING SCOTCH EGG

Apple Chutney £5.95

SPICED ROAST CAULIFLOWER

Yoghurt, Pickled Raisins & Toasted Almonds (V) (GF) £5.95

DUCK SPRING ROLL

Sweet Chilli Sauce £7.95

MAIN COURSES

ROAST FILLET OF COD

Clams, Chorizo & Romesco Sauce (GF) £14.95

PAN ROASTED CHICKEN BREAST

Creamed Potato, Cumin Seed Carrots & Roast Leek (GF) £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

PUNCH BOWL GAME PIE WITH JUNIPER & BAY

Garlic & Thyme Roast New Potatoes,
Winter Greens & Game Jus £14.95

SMITHY HOUSE FARM PORK BELLY

Black Pudding, Bubble & Squeak, Apple Purée & Crackling £14.95

ROAST CELERIAC & PARSNIP CURRY

Pilaf Rice, Naan Bread & Mint Raita (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

8OZ GRAND RESERVE RIBEYE £21.95 **8OZ GRAND RESERVE SIRLOIN** £18.95

Chunky Chips, Confit Tomato, Rocket & Parmesan Salad

Bearnaise or Peppercorn Sauce £1.95

SIDES – £2.95

New Potatoes (GF) – **Chips Chunky or Skinny** – **Rocket & Parmesan Salad**

Tenderstem Broccoli Chilli & Garlic (GF) – **Cumin Roast Carrot & Leeks** (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 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.

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.