



NIBBLES & SHARING

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

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, Sour Dough Crostini £19.95

STARTERS

SOUP OF THE DAY (V) £4.95

POACHED PEAR & HARROGATE BLUE CHEESE SALAD
Candied Pecans (V) £6.95

TWICE BAKED CHEDDAR & SPINACH SOUFFLÉ
Roast Beets, Pear & Lentil Dressing (V) £6.95

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

PHEASANT, BLACK PUDDING & APPLE SPRING ROLL
Cranberry & Chilli Relish £5.95

TEMPURA KING PRAWNS
Watercress, Chilli, Sweetcorn & Pepper Salsa £7.95

MAIN COURSES

PAN FRIED SEA BREAM
Fennel & Lemon Risotto, Courgette Ribbons £15.95

ROAST BREAST OF CHICKEN & BRAISED LEG
Creamed Potato, Pancetta & Baby Vegetables £13.95

WILD MUSHROOM & YORKSHIRE FETTLE PANCAKES
Rosemary Breadcrumbs, House Salad (V) £13.95

BLACK SHEEP BATTERED FISH & CHIPS
Crushed Peas, Tartare Sauce & Lemon £13.95

BRAISED VENISON HAUNCH
Parsnip Purée, Wilted Kale, Parsnip Crisps & Juniper Jus £15.95

ROAST HAKE
Charred Radicchio, Roasted Salsify, Pink Grapefruit & Coriander Couscous £12.95

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

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

10OZ GRAND RESERVE RIBEYE £24.95 **10OZ GRAND RESERVE RUMP** £18.95
Chunky Chips, Confit Tomato, Rocket & Parmesan Salad

GRAND RESERVE 20OZ SIRLOIN for two to share... £54.95
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 – Brussels Sprouts & Chestnut Crumb – 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.

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.