

SANDWICHES

Available Monday to Saturday
12 noon – 2.30pm

Served on a Ciabatta Roll with Rocket Salad

THEAKSTON'S BEER BATTERED FISH BUTTY

Tartare Sauce & Lemon £7.95

STEAK CIABATTA

Caramelised Red Onion Marmalade £9.95

Served on White or Granary Farmhouse
Bloomer with Rocket Salad

WENSLEYDALE HAM

English Mustard £5.95

CHEDDAR CHEESE

Tomato & Chutney (v) £4.95

ATLANTIC PRAWN

Paprika Marie Rose £6.95

SEVERN & WYE SMOKED SALMON

Cucumber £7.95

Add Fries to any Sandwich for £2.00

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 Prawn & Haddock,
Sweet Chilli & Lemon Grass,
Smoked Mackerel & Horseradish Pate
Sourdough Crostini £19.95

SIDES – £2.95

New Potatoes (GF) –

Chips Chunky or Skinny

Rocket & Parmesan Salad

Tenderstem Broccoli Chilli & Garlic (GF)

Sautéed Cabbage & Pancetta (GF)

Theakston's Battered Onion Rings



STARTERS

SOUP OF THE DAY (V) £4.95

TEMPURA KING PRAWNS

Red Pepper & Sweetcorn Salsa, Watercress £8.95

TWICE BAKED GOATS CHEESE SOUFFLÉ

Pineapple Jam, Pickled Baby Beetroot (V) £6.95

HONEY ROAST CHORIZO & ARTICHOKE

Red Onion & Fried Duck Egg (GF) £7.95

CLASSIC PRAWN COCKTAIL

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

PORK & GREEN PEPPERCORN TERRINE

Sauce Gribiche £6.95

MAIN COURSES

EAST COAST FILLET OF SILVER HAKE

Clams, Chilli, Potato Gnocchi & Parsley Gremolata (GF) £14.95

GAME CANNELONI

Tomato Sauce, Crispy Kale, Rocket & Parmesan Salad £13.95

ROAST BREAST OF CHICKEN

Chicken, Leek & Chestnut Suet Pudding, Honey Roast Carrot Purée, Chicken Reduction £13.95

SWEET POTATO, CHICKPEA & SPINACH CURRY

Coconut Rice, Naan Bread & Raita (V) £11.95

THEAKSTON'S BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

GRILLED BARNESLEY CHOP

Roast Onion Purée, Hot Pot Potatoes, Rosemary Jus (GF) £15.95

PROVENANCE FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns

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

GRILLS

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

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.

LUNCH & TEA TIME

Available Monday to Saturday
12 noon – 2.30pm
Sunday – Friday 5.30pm – 6.45pm

STARTERS

CREAMY GARLIC MUSHROOMS

on Ciabatta (V) £3.95

HOMEMADE PATE

Pickled Vegetables & Toast £3.95

YORKSHIRE PUDDING

Onion Gravy £3.95

TEMPURA VEGETABLES

Sweet Chilli Dip (V) £3.95

MAIN COURSES

"CHEEKY" BEEF PIE

Creamy Mash, Roasted Carrots

Peppercorn Sauce £9.95

CUMBERLAND SAUSAGE

Creamy Mash & Onion Gravy £7.95

THREE BEAN CHILLI With Rice (V) £6.95

Below are all served with a choice of
Chunky Chips, Skinny Fries or New Potatoes
and a choice of House Salad or Garden Peas.

4OZ GOURMET BEEF BURGER £7.95

HOMEMADE CHICKEN KIEV £11.95

WHITBY SCAMPI £9.95

GAMMON & EGGS £9.95

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.