

WINTER 24

À LA CARTE MENU



FOR THE TABLE

Warm Sourdough Bread, Salted Butter £5.95 (2,7) Pitted House Mixed Olives [GF | PB] £5.95
Korean Pigs in Blankets [GF] £7.95 (13) Selection of Nuts £2.50 (9,10,11)

STARTERS

Seasonal Soup of the Day, Sourdough Bread [GFA | PB] £7.95 (1,2,7,13)
Prawn & Crayfish Cocktail, Pickled Cucumber, Slow Roast Cherry Tomatoes, Gem Lettuce [GFA] £11.95 (1,3,4,5,9,11,14)
Baked Queenie Scallops, Garlic & Herb Butter, Lemon & Chive Emulsion [GF]
£8.95 for Six shells £15.95 for Twelve shells (4,7,8,9,11,13)
Roast Butternut & Goats Cheese Tart, Crisp Salad, Sage & Pinenut Pesto £9.95 (2,4,7,9,10,11,13,14)
Pan Roasted Pigeon Breast, Sweetcorn Puree, Westlands Watercress & Crispy Bacon [GF] £10.95 (7,13,14)
Korean Gochujang Chicken, Chilli, Honey & Soy Sauce, Sweet Pickled Vegetables, Onion Seeds £9.95 (1,2,9,11,13,14)

Available as a main with fries £17.95

MAINS

Homemade Steak & Ale Pie, Seasonal Vegetables, Triple Cooked Chips, Fries or Creamed Potatoes, Proper Gravy £17.95 (2,4,7,13)
Provenance Wagyu Burger, Toasted Brioche, Melting Cheddar Cheese, Homemade Burger Relish, Tomato, Red Onion, Dill Pickle, Baby Gem, Your Choice of Chips or Fries [GFA] £17.50 (1,2,4,7,9,11,13,14)
Beer Battered Haddock, Minted Mushy Peas or Buttered Garden Peas, Triple Cooked Chips, Tartare Sauce, Lemon [GF] £18.95 (9,11,13,14)
Roast Venison, Smoked Mash, Celeriac Puree, Quince & Sherry Vinegar Gel, Red Cabbage, Black Current & Juniper Jus [GF] £31.95 (1,7,13,14)
Roast Chicken Supreme, Chorizo & Butterbean Cassoulet, Buttered Kale, Crispy Leeks £21.95 (7,13)
Ginger Glaze Salmon Supreme, Sweet Potato Penang Sauce, Potato Straws, Pak Choi & Broccoli [GF] £22.95 (3,5,7,13,14)
Harissa Quinoa, Zhoug brushed Root Vegetable Skewers, Mint Yoghurt, Beetroot Crisps [PB | GF] £16.95 (13,14)

28 DAY AGED STEAKS

8oz Flat Iron Steak £21.95 / 8oz Sirloin £30.95 [GF] (7,9,11,13,14)
Triple Cooked Chips or Fries, Rocket & Parmesan Salad, Roast Tomato, Flat Cap Mushrooms, Onion Rings
Peppercorn Sauce or Blue Cheese Sauce +£3

SIDES

£5.00 Each [ALL GF]

Triple Cooked Chips (13) · Skinny Fries (13) · Onion Rings (13) · Parmesan & Rocket Salad (7,9,11,14)
Dressed Garden Salad (9,11,14) · Chilli & Garlic Tenderstem Broccoli (7)

DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Northern Bloc Vanilla Ice Cream [GF] £7.95 (4,7)
Affogato, Northern Bloc Vanilla Ice Cream, Shot of Hot Espresso, Homemade Biscotti £7.95 (2,4,7,10)
Trio of Northern Bloc Ice Cream & Sorbet [PBA] £6.95 (4,7,10)
Black Cherry Frangipane Crumble Tart, Creme Anglaise, Cherry Gel £9.95 (2,4,7,10)
Carrot & Hazelnut Cake, Cream Cheese Frosting, Hazelnut Ice Cream, Orange Gel, Hazelnut Tuile [GF | PB] £8.95 (10,13)
Milk Chocolate & Sea Salt Caramel Gateau, Lemon Sorbet, Cocoa Nib Tuile, Passionfruit Gel, Chocolate Crumb [GF] £9.95 (4,7,13)
Selection of Yorkshire Cheeses, Provenance Chutney, Grapes, Celery, Cheese Biscuits [GFA]
Three/Five Cheeses £12.95/£16.95 (1,2,7,13,14)

GF- Gluten Free | GFA - Gluten Free Available | PB - Plant Based | PBA - Plant Based Alternative

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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 over six guests.

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

DEC 2024