



NIBBLES & SNACKS

MARINATED OLIVES £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, Sour Dough Crostini £19.95

STARTERS

SOUP OF THE DAY (V) £4.95

SIZZLING CHILLI KING PRAWNS

Chorizo & Chilli £9.75

PHEASANT, BLACK PUDDING & APPLE SPRING ROLL

Cranberry & Chilli Relish £5.95

GARLIC MUSHROOMS

Soft Poached Egg on Toast (V) £5.95

CLASSIC PRAWN COCKTAIL

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

POACHED PEAR & HARROGATE BLUE CHEESE SALAD

Candied Pecans (V) £6.95

MAIN COURSES

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

ROAST CHICKEN BREAST

Fondant Potato, Savoy Cabbage & Carrot, Bacon & Mushroom Cream Sauce £13.95

SEA BASS FILLETS

Crushed Potatoes, Tenderstem Broccoli, Chantenay Carrots, Prawn & Caper Butter £15.95

POACHER'S CASSEROLE

Horseradish Dumplings, Winter Greens & Game Jus £13.95

LINGUINI CARBONARA

Spinach, Mushroom, Shallot & Parmesan (V) £11.95

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 **8OZ GRAND RESERVE SIRLOIN** £18.95

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 – Sweet Potato Fries – 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.