



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, Sour Dough Crostini £19.95

STARTERS

SOUP OF THE DAY (V) £4.95

SIZZLING CHILLI KING PRAWNS (GF)

Red Onion, Chilli, & Roast Red Peppers £9.75

YORKSHIRE BENEDICT

Bubble & Squeak, Smoked Bacon,
Doreen's Black Pudding, Poached Egg
Hollandaise Sauce £6.95

GARLIC MUSHROOMS

Soft Poached Egg on Toast (V) £5.95

CLASSIC PRAWN COCKTAIL

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

ROASTED STUFFED RED PEPPER

Buckwheat & Herb Tabbouleh, Tomato Salsa (V) £6.95

MAIN COURSES

ROAST CHICKEN BREAST

Bacon & Potato Rose, Carrot Ribbons, Savoy Cabbage,
Sage & Onion Jus (GF) £13.95

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

PROVENANCE FISH PIE

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

SLOW BRAISED BEEF BLADE

Mashed Potato, Roast Onion, Smoked Pancetta,
Red Wine Sauce (GF) £13.95

ROASTED BUTTERNUT SQUASH RISOTTO

Goats Cheese, Walnuts & Parsnip Crisp (V)
Starter £6.95/Main Course £12.95

SEA BASS FILLETS

Hot & Spicy Noodle Broth, Ginger, Chilli,
Lemon Grass & Pak Choi £15.95

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, Mixed Leaf Salad

Béarnaise or Peppercorn Sauce £1.95

SIDES £2.95

New Potatoes (GF) – **Chips Chunky or Skinny**

Mixed Leaf Salad – **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.

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.