



NIBBLES & SNACKS

MARINATED OLIVES (GF) £1.95

SMOKED NUTS £1.95

DEVILLED WHITEBAIT Tartare Sauce £3.95

DEEP FRIED CAMEMBERT Spiced Plum Chutney £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, Sourdough Crostini £19.95

STARTERS

SOUP OF THE DAY (V) £4.95

CUMIN & CORIANDER SPICED LAMB KOFTA

Cauliflower Rice & Raita £6.95 (GF)

CLASSIC PRAWN COCKTAIL

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

WARM WILD MUSHROOM & SPINACH TARTLET

Parmesan & Roasted Garlic Oil (V) £5.95

OAK ROAST SALMON SALAD

Lemon, Capers & Grilled Fennel (GF) £7.95

ROASTED STUFFED RED PEPPER

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

MAIN COURSES

ROASTED CHICKEN BREAST

Spring Bean Casserole, Crispy Greens
Crème Fraîche (GF) £13.95

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

CANNELLONI

Roast Tomato & Basil Ragu, Ricotta & Parmesan
Mature Cheddar Crumb (V) £12.95

GRAND RESERVE STEAK & ALE PIE

Creamy Mashed Potato, Roast Carrots & Traditional Gravy £13.95

FILLETS OF SEA BREAM

Carrot & Courgette Spaghetti
Warm Mint & Citrus Salsa (GF) £14.95

LEMON & GINGER LAMB SHANK

New Season Potatoes & Broad Beans £15.95

ROAST MEDITERRANEAN VEGETABLES

Grilled Polenta, Basil Oil
Toasted Pine Nuts (V) (GF) £11.95

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 Season Potatoes (GF) – **Chips Chunky or Skinny** – **Broccoli & Chantenay Carrots** (GF)

House 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.