

# À LA CARTE MENU



## FOR THE TABLE

Warm Sourdough Bread, Salted Butter £5.95 Pitted House Mixed Olive Mix [GF | PB] £5.95

## STARTERS

Seasonal Soup of the Day, Sourdough Bread [GFA | PB] £7.95

Prawn & Crayfish Cocktail, Pickled Cucumber, Slow Roast Cherry Tomatoes, Gem Lettuce [GF] £11.50

Whipped Smoked Mackerel Paté, Beetroot Tartare, Capers, Dill, Sourdough Toast [GFA] £9.50

Wood Pigeon & Beetroot Salad, Roasted Hazelnuts, Royal Gala Apple, Blackberry Vinaigrette [GF] £9.95

BBQ Carrots, Miso Glaze, Sunflower Seed Satay [PB] £8.50

Korean Gochujang Chicken, Chilli, Honey & Soy Sauce, Sweet Pickled Vegetables, Sesame Seeds £9.95

*Available as a Main with Sweet Potato Fries [GF] £17.95*

## MAINS

Homemade Steak & Ale Pie, Seasonal Vegetables, Triple Cooked Chips or Creamed Potatoes, Proper Gravy £17.95

Provenance Highland Wagyu Burger, Toasted Brioche, Melting Cheddar Cheese, Homemade Burger Relish, Tomato, Red Onion, Dill Gherkin, Baby Gem, Your Choice of Chips or Fries [GFA] £17.50

Beer Battered Haddock, Minted Mushy Peas or Buttered Garden Peas, Triple Cooked Chips, Homemade Tartare Sauce, Lemon [GF] £18.95

Provenance Seafood Thermidor, Shellfish Bisque Velouté, Salmon, Cod, Monkfish, Julienne Roasted Peppers, Carrots, Leeks [GF] £22.50

Yorkshire Wolds Chicken Supreme, Black Garlic Aioli, Asparagus, Garden Peas, Broad Beans, Parmentier Potatoes, Chicken & Tarragon Sauce [GF] £21.95

Sesame Crusted Hake, Sweet Potato & Coriander Mash, Bok Choy, Tom Yum Curry Sauce £22.95

Provenance Summer Herb Salad | Slow Roast Cherry Tomatoes, Pickled Shallot, Roasted Peppers, Croutons GFA £12.95  
Add Protein + £5 Chicken Supreme, Sliced Flat Iron Steak, Prawns, Fetta (PB)

## 28 DAY AGED STEAKS

8oz Rib Eye £36.95 // 8oz Sirloin £29.95

Triple Cooked Chips, Rocket & Parmesan Salad, Roasted Vine Cherry Tomatoes, Flat Cap Mushrooms

*Peppercorn Sauce or Blue Cheese Sauce +£3*

## SIDES | £4.00 Each

Sweet Potato Fries · Triple Cooked Chips · Skinny Fries · Onion Rings · Parmesan & Rocket Salad · Dressed Garden Salad

## DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Northern Bloc Vanilla Ice Cream [GF] £7.95

White Chocolate Panna Cotta, Textures of Strawberries, Candied Lemon, Honeycomb, Lemon Balm [GF] £9.95

Basil & Lemon Olive Oil Loaf, Lemon, Blueberry Compote, Coconut Yoghurt [PB] £7.95

Summer Berry Trio, Raspberry & Lemon Curd Tart, Mixed Berry Crumble, Strawberry Compote & Ginger Caramel Ice Cream £11.95

Cheesecake Loaded Waffle, Warm Belgian Waffle, Vanilla Cheesecake Cream, Summer Berry Compote, Lotus Biscuit Crumb £8.95

Affogato, Northern Bloc Vanilla Ice Cream, Shot of Hot Espresso, Homemade Biscotti £7.95

Northern Bloc Ice Cream & Sorbet| PBA £1.50 per Scoop

Yorkshire Cheese Board,| Artisan Biscuits, Celery, Yorkshire Chutney, Butter [GFA]

*Three Cheeses £11.95 | Five Cheeses £15.95*

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.