



NIBBLES & SHARING

SMOKED NUTS, MARINATED FETA, MIXED OLIVES
£3.95 each or £6.95 for all 3

WHOLE BAKED CAMEMBERT

Kalamata Olive Ciabatta, Grape Chutney, Olive Oil, Aged Balsamic £13.95

SEAFOOD PLATTER

Baked Queenie Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon
Small £13.95 Large £24.95

STARTERS

SOUP OF THE DAY (V) £4.95

RABBIT TERRINE

Pear Chutney & Chicory Salad £7.95

TWICE BAKED CHEDDAR & SPINACH SOUFFLÉ

Roast Beets, Pear & Lentil Dressing (V) £6.95

CLASSIC PRAWN COCKTAIL

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

AUTUMN SQUASH & CHARRED ONION SALAD

Goats Cheese, Pumpkin Seeds & Chive Oil (V) £6.95

BAKED QUEENIE SCALLOPS

Garlic Butter, Cheddar & Gruyère Crumb

£9.95 Starter/£15.95 Main with Fries

MAIN COURSES

MONKFISH TAIL

Saag Aloo, Lime Coriander £17.95

AUTUMN TRUFFLE TAGLIATELLE

Spinach, Parmesan & House Salad (V) £11.95

GUINEA FOWL SUPREME

Parkin Crumb, Parsnip, Blackberry & Wild Mushrooms £17.95

SMITHY HOUSE FARM PORK FILLET & COLLAR

Sweet Potato, Glazed Plums, Cavalo Nero & Crackling £16.95

BLACK SHEEP BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

CHICKEN BREAST

Potato Fondant, Cep, Baby Navet, Tarragon Emulsion & Chicken Jus £13.95

GOURMET FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Scallop
Lemon & Dill Velouté, Mash & Cheddar Topping, Seasonal Vegetables £15.95

GRILLS

We work closely with our master butcher choosing beef from carefully selected farms across Yorkshire & the 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 YORKSHIRE 30 DAY SALT AGED RIBEYE £25.95

8OZ GRAND RESERVE SIRLOIN £18.95

Chunky Chips, Confit Tomato, Rocket & Parmesan Salad

PRIME FILLET OF BEEF CHATEAUBRIAND for two to share... £63.95

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 – Honey Roast Squash – 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.