



SUNDAY LUNCH

Served between 12 noon and 3pm

2 COURSES £19.95 ~ 3 COURSES £24.95

COMPLIMENTARY BOTTLE OF HOUSE WINE WHEN
TWO PEOPLE ORDER TWO COURSES EACH

STARTERS

SOUP OF THE DAY (V)

RABBIT TERRINE

Pear Chutney & Chicory Salad

CLASSIC PRAWN COCKTAIL

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

CRISPY DUCK SALAD

Egg Noodles, Watercress, Orange & Sesame Dressing

BABY SPINACH, ROCKET & PICKLED VEGETABLE SALAD

Wild Flower Honey & Lemon Rape Seed Oil (V)

MAIN COURSES

TRADITIONAL ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF

Robin Hirst Neasham Grange, Darlington

ROAST LOIN OF PORK

Smithy House Farm, Northallerton

Crackling, Apple Sauce & Sage & Onion Stuffing

ROAST CHICKEN BREAST

Sage & Onion Stuffing

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

(£35 Supplement)

All served with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables,
Cauliflower Cheese & Lashings Gravy

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon

YORKSHIRE GOURMET 8OZ BEEF BURGER

Toasted Bun, Cheese, Fries, Onion Rings & Red Onion Chutney

AUTUMN TRUFFLE TAGLIATELLE

Spinach, Parmesan & House Salad (V)

GOURMET FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Scallop

Lemon & Dill Velouté, Mash & Cheddar Topping, Seasonal Vegetables

PUDDING

SUNDAY PUDDING OF THE DAY

STICKY TOFFEE PUDDING

Butterscotch Sauce, Cinder Toffee Ice Cream

BANANA & RUM PARFAIT

Rum & Raisin, Banana & Pecan

PASSION FRUIT & VANILLA CHEESECAKE

Honeycomb, Ginger

TRIO OF SORBET

Raspberry, Mango & Lemon

BRIE & GRAPES

Fruitcake & Artisan Biscuits

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.