



# SUNDAY MENU

Sunday 12:00 - 16:30



## STARTERS

### Seasonal Soup of the Day

Warm sourdough & salted butter £4.95 [GFA | PBA] (1,2,7)

### Ham Hock Terrine

Tender ham hock terrine served with bracken hill yorkshire chutney and toasted sourdough £6.95 [GFA] (1,2,9,14)

### Proper Prawn Cocktail

Atlantic prawns, bloody mary cocktail sauce, cucumber, crisp gem lettuce, buttered brown bread £6.95 [GFA] (1,2,3,4,9,14)

*Also available as a main £9.95*



### Burrata & Roast Butternut Salad

Creamy burrata served with roasted butternut squash, rocket salad, seedy granola, and a balsamic glaze. £6.95 [V] (2,7,10,11,14)

## ROASTS

### 21 Day Aged Roast Beef

£16.95 (2,4,7,9)

### Free Range Chicken Supreme

£15.95 (2,4,7,9)

### Luxury Nut Roast

£15.95 [PBA] (10,13)



*All our roasts are served with Yorkshire pudding, roasted potatoes, carrots & parsnips, seasonal greens & proper gravy*



## SIDES £2.50

Triple Cooked Chips Skinny Fries Pigs in Blankets Creamed Potatoes

Buttered Seasonal Vegetables (7) Cauliflower Cheese £4 Extra Yorkshire Pudding £1.50



## MAINS

### Steak & Theakston Ale Pie

Buttered seasonal vegetables, triple cooked chips, fries or creamed potatoes, proper gravy £14.95 (2,4,7,14)



### Beer Battered Hartlepool Haddock & Triple Cooked Chips

Mushy or garden peas, homemade tartare sauce £13.95 [GF] (5,9,14)

### Provenance Beef Burger

Toasted brioche bun with tomato relish, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple cooked chips £10.95 [GFA] (2,4,7,9,13,14)  
+ Streaky Bacon £1.50, + Cheddar Cheese £1.50



V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

\*Menu subject to change before the event. 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.