

# A LA CARTE

## SNACKS

Homemade Cheesy Garlic Focaccia | 5  
Salted or roasted bone marrow butter

Marinated Spanish Olives | 5

Pomme Anna | 6  
Smoked cod's roe, salt and vinegar  
wild rice crispies

## SMALL PLATES

Kitchen Garden Soup Of The Day (PBA)   Homemade cheese focaccia	8
Beef Bao Bun   Crispy Asian slaw and wasabi mayo	One 7 / Two 12
Steamed Duck Wontons   Crisp pickled Asian slaw, zesty ponzu sauce	9
Salt Baked Beetroot Tartare (PB GF)   Toasted hazelnuts, creamy whipped fetta, sorrel	9
Trio Of Soft Grilled Tacos  King prawn Caesar, teriyaki salmon, crispy soft-shell crab	15
Chargrilled Hispi Cabbage And Brown Butter Caesar   Crispy pancetta, salted anchovies & Grana Padano	10
Marinated Chicken Shawarma   Tzatziki, pomegranate molasses, coriander	10

## MAINS

Yorkshire Venison Loin   Textures of artichoke, foraged alexanders, venison pithivier & venison jus	30
Paneer Lababdar (V GF)   Smooth, rich tomato & coriander gravy, steamed pudding rice dumplings, served in a tiffin box	18
Blacked North Sea Cod Loin (GF)   Roasted chicory salad with coastal herbs, salt cod croquette, smoked butter dashi	26
Home Smoked Chicken Salad (GF)   Grilled Mount St John baby gem and courgette carpaccio, cottage cheese, sunflower pesto	23
Duo Of British Lamb   Confit belly kebab, stewed lamb & fetta pastilla, buckwheat tabbouleh, smoked aubergine, lamb jus	28
Traditional Vegetable Paella (PB)   Served with homemade garlic & rosemary focaccia add smoked chicken breast   6	20

## YORKSHIRE CUTS

Served with confit Roma tomato, watercress salad  
& choice of triple-cooked chips, fries or creamed  
potatoes

8oz Rump (GF) | 23

8oz Sirloin (GF) | 30

8oz Fillet (GF) | 43

16oz Chateaubriand for Two (GF) | 85

Sauce | 3.5

Béarnaise | Red Wine Jus | Peppercorn

## SIDES (GF) | 5 ( 3 sides for 12)

Chips Or Fries | Triple cooked chips or skinny fries

Creamed Potatoes

Buttered Seasonal Vegetables

Wilted Buttered Spinach

Roasted Heritage Carrots & Beetroots

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN | (PB) PLANT BASED | (PBA) PLANT BASED OPTION AVAILABLE

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.

# A LA CARTE

## CLASSICS

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- Beer-Battered Hodgson's of Hartlepool Haddock & Triple-Cooked Chips (GF)** | Tartare sauce, minted crushed peas or garden peas, lemon **19**
- Homemade Steak & Theakston Ale Pie or Chicken & Leek Pie** | Buttered seasonal vegetables, triple-cooked chips, fries or creamed potatoes, proper gravy **22**
- Provenance Beef Burger (GFA)** | Toasted brioche bun, tomato relish, cheese, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple-cooked chips **19**  
*streaky bacon* | 1.5 // *onion rings* | 1.5

## SET MENU

AVAILABLE MONDAY TO SATURDAY 12NOON - 7 PM

- Salt Baked Beetroot Tartare (PB|GF)** | Toasted hazelnuts, creamy whipped fetta, sorrel
- Kitchen Garden Soup Of The Day (PBA)** | Homemade cheese focaccia
- Steamed Duck Wontons** | Crisp pickled Asian slaw, zesty ponzu sauce
- Smoked Salmon Carpaccio** | Celery & cucumber Waldorf salad, candied walnuts

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**Traditional Vegetable Paella (PB)** | Served with homemade garlic & rosemary focaccia  
*add smoked chicken breast* | 6

**Pasta of the Day** | Please see our specials of the day

**Beer-Battered Hodgson's of Hartlepool Haddock & Triple-Cooked Chips (GF)** | Tartare sauce, minted crushed peas or garden peas

**Home Smoked Chicken Salad (GF)** | Grilled Mount St John baby gem, courgette carpaccio, cottage cheese, sunflower pesto

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**Sticky Date Cake (GF)** | Salted caramel sauce, homemade vanilla ice cream, honeycomb

**Homemade Sloe Gin & Lemon Sorbet (GF|PB)** | Kirsch-soaked cherries

**Caffé Gourmand** | Freshly brewed tea or coffee with a choice of chef's petits fours

TWO COURSES £20 | THREE COURSES £25

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