

A LA CARTE

SNACKS

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

Marinated Spanish Olives | 5

Smoked Pommes Anna | 6
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
Smoked Salmon Carpaccio Celery & cucumber Waldorf salad, candied walnuts	10

MAINS

Yorkshire Venison Loin Textures of artichoke, foraged alexanders, venison pithivier & venison jus	30
Paneer Lababdar (V GFA) Smooth, rich tomato & coriander gravy, steamed pudding rice dumplings, served in a tiffin box	18
Blackened 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

Seasonal Spring Roots

(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

- 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

TWILIGHT SET MENU

TWO COURSES £20 | THREE COURSES £25

- 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

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

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

Pan Roasted Seabass | Crushed garden herb new potatoes, buttered spinach, mussel & herb cream sauce

Homemade Steak & Theakston Ale Pie or Chicken & Leek Pie (£5 Supplement) | Buttered seasonal vegetables, triple-cooked chips, fries or creamed potatoes, proper gravy

Provenance Beef Burger (GFA) | Toasted brioche bun, tomato relish, cheese, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple-cooked chips
add streaky bacon | 1.5 // *add onion rings* | 1.5

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

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

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

Mini Desserts & Coffee | Freshly brewed tea or coffee with a choice of chef's petits fours

AVAILABLE MONDAY TO SATURDAY 12NOON – 7 PM

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

Set menu not available for tables over 8 people. 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.