



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.