

A LA CARTE

SMALL PLATES & SNACKS

ANY 4 SMALL PLATES FOR THE PRICE OF 3

Garden Herb Focaccia (PBA) Flavoured butter or balsamic & Yorkshire rapeseed oil (2,7,13,14)	4
Marinated Pitted Olives (PB/GF)	4
Patatas Bravas (GF/PB) Crispy golden potatoes topped with a smoky, mildly spicy tomato-paprika bravas sauce, garlic aioli (9)	8
Kitchen Garden Soup Of The Day (PBA) Homemade cheese focaccia (2,7)	8
Trio Of Soft Grilled Tacos King prawn gobernador, pulled sickly beef shin, piri piri chicken (2,3,14)	15
Steamed Duck Wontons Crisp pickled Asian slaw, zesty ponzu sauce (2,12,13,14)	9
Garlic Honey Crispy Fried Chicken (GF) Gem lettuce, red pepper, lime & sesame dressing, spring onions (12,13,14)	11
Seared King Scallops (GF) Roasted sweetcorn & sesame puree, pak choi, soy & ginger gel, scallop roe & corn shard (7,8,12,13,14)	One 8 / Two 12 / Three 16
Crispy Spinach & Ricotta ravioli Served with arrabbiata sauce (2,4,7,13) & freshly grated parmesan cheese	8
Lebanese Lamb Koftas Homemade tzatziki and orange, carrot & pistachio salad (2,7,10,14)	9
Salt Baked Beetroot Tartare (PB GF) Toasted hazelnuts, creamy whipped feta, sorrel	9
Prawns on The Stray Atlantic baby prawns dressed in a Bloody Mary sauce, smashed coriander & lime avocado, on toasted garden herb focaccia (2,3,4,9,14)	9

DAILY SPECIALS

Fresh Harbour Landing & Pasta of the Day

Our specials are available daily using the freshest seasonal and locally sourced ingredients.

Please ask our team for today's selections.

MAINS

Piri Piri Chicken with Patatas Bravas & Crispy Leaf Salad (GF) Juicy, chargrilled chicken marinated in a fiery piri piri sauce, served with crispy golden patatas bravas, and a fresh, crunchy leaf salad (9,14)	23
Pan Roasted Duck Breast (GF) Buttery rosti potato, caramelised shallot, charred tenderstem broccoli & a spiced red wine jus (7,14)	28
Thai Ember Symphony (PB GF) – Thai red curry cream, roasted butternut squash puree, charred aubergine pak choi, thai basil jasmine rice add glazed smoked tofu 4 (13,14) // or add crispy fried chicken 4 (12,13,14) // or pan seared duck breast 6 (7)	19
Oven Roasted Marinated Herb Crusted Lamb Rump (GF) Pink lamb rump, with a baked herb crust, caramelised celeriac puree, rosemary red wine jus & winter greens, served with a side of creamy dauphinoise potatoes (7,14)	26
Pan Roasted Seabass Crushed garden herb new potatoes, samphire, mussel & herb cream sauce (5,7,8,14)	22
Pan Roasted Monkfish with Shellfish, Tomato & Samphire (GF) Tender monkfish with mussels, king prawns and clams, samphire served over fragrant rice in a rich, slow-cooked onion and tomato sauce (5,7,8,14)	25
Chicken Piri-Piri Burger Juicy grilled chicken marinated in fiery piri-piri spices, topped with crisp baby gem, fresh tomato and red onion, finished with a smoky harissa mayo and served in a toasted brioche bun (2,4,9,14)	19

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

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

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.

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CLASSICS

Beer-Battered Hodgson's of Hartlepool Haddock & Triple-Cooked Chips (GF) Tartare sauce, minted crushed peas or garden peas, lemon (4,5,9,14)	19
Homemade Steak & Theakston Ale Pie or Chicken, Tarragon & Leek Pie Buttered seasonal vegetables, triple-cooked chips, fries or creamed potatoes, proper gravy (2,4,7,14)	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 (2,7,13,14) add streaky bacon 1.5 // add onion rings 1.5	19
Spiced Carrot & Spring Onion Bhaji Burger (PB GFA) Cumin & onion relish, cucumber & mint raita, crispy onions, gem lettuce, brioche bun, fries (2,9,13,14)	18

YORKSHIRE CUTS

Served with roasted vine on cherry tomato, watercress salad & choice of triple-cooked chips, fries or creamed potatoes

10oz Rump (GF) (7) | 26

8oz Sirloin (GF) (7) | 30

8oz Fillet (GF) (7) | 42

16oz Chateaubriand (GF) (7) | 85
(Serves Two)

Miso & Ginger Lions Mane
Mushroom Steak (GF/PB) (9,13,14) | 19

Sauce | 3.5

Garlic Butter (7) | Chimichurri (14) | Béarnaise (4,7) | Peppercorn (7)

SIDES (GF) | 5 (3 SIDES FOR 12)

Rosemary Sea Salt Triple-Cooked Chips (GF) (14)

Creamy Potatoes (GF) (7)

Tenderstem Broccoli in Chimichurri (7,14)

Truffle Macaroni Cheese (2,7,9,14)

White Cabbage & Carrot Kimchi (14)

Pierre Koffman Fries (GF)

Buttered Seasonal Vegetables (7)

Kitchen Garden & Parmesan Salad (7)

Onion Rings (GF) (14)

Charred Hispi Cabbage, Crispy Bacon,
Smoked Garlic Aioli (GF) (4,7,9)

TWILIGHT MENU

Available daily from 12pm – 7pm

two courses 20 or three courses 25

Please see the previous page for details.

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