

LUNCH & TWILIGHT

MONDAY TO SATURDAY 12NOON - 7PM
SERVED ALONGSIDE OUR A LA CARTE

SET MENU

TWO COURSES 20 | THREE COURSES 25

STARTERS

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)

Kitchen Garden Soup Of The Day (PBA) | Homemade cheese focaccia (2,7)

Patatas Bravas (GF/PB) | Crispy golden potatoes topped with a smoky, mildly spicy tomato-paprika bravas sauce, garlic aioli (9)

Salt Baked Beetroot Tartare (PB|GF) | Toasted hazelnuts, creamy whipped feta, sorrel (10,13,14)

Steamed Duck Wontons | Crisp pickled Asian slaw, zesty ponzu sauce (2,12,13,14)

Garlic Honey Crispy Fried Chicken (GF) | Gem lettuce, red pepper, lime & sesame dressing, spring onions (12,13,14)

MAINS

Pan Roasted Seabass | Crushed garden herb new potatoes, samphire, mussel & herb cream sauce (5,7,8,14)

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

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)

Beer-Battered Hodgson's of Hartlepool Haddock & Triple-Cooked Chips (GF)
Tartare sauce, minted crushed peas or garden peas, lemon (4,5,9,14)

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

Homemade Steak & Theakston Ale Pie or Chicken & Leek Pie (£5 Supplement) | Buttered seasonal vegetables, triple-cooked chips, fries or creamed potatoes, proper gravy (2,4,7,14)

Thai Ember Symphony (GF/PB) | Thai red curry cream, roasted butternut squash puree, charred aubergine pak choy, thai basil jasmine rice

add glazed smoked tofu (13,14) | 4 // *crispy fried chicken* (12,13,14) | 4 // *or pan seared duck breast* | 6 (7)

Piri Piri Chicken with Patatas Bravas & Crispy Leaf Salad | Juicy, chargrilled chicken marinated in a fiery piri piri sauce, served with crispy golden patatas bravas, and a fresh, crunchy leaf salad (9,14)

DESSERTS

Mini Chocolate Brownie (GF|V) (4,7,13)

Chocolate-Dipped Salted Caramel Profiteroles (V) (2,4,7)

Sticky Toffee Pudding (GF) (4,7)

Affogato | Vanilla ice cream, shot of espresso (2,4,7,10,14)

Trio of Ice Cream & Sorbet (PBA) | Flavours vary (7,10,13)

SANDWICHES

SERVED MONDAY TO SATURDAY 12NOON - 4PM

Rump Steak | With watercress & Caramelised Red Onion Jam served in ciabatta (2,7,9,14) 14

Garlic & Honey Crispy Fried Chicken | Chilli, garlic & lemon glaze, red pepper, lime & sesame dressing, gem lettuce, served in a tortilla wrap (2,9,12,13,14) 11

Haddock Goujons | Lemon mayonnaise, smoked salmon, gem lettuce, served in a brown or white bloomer (2,4,5,7,9,14) 12

Croque Madame | Baked ham, Fountains Gold cheddar, egg sunny side up (2,7,9,14) 13

Salt Baked Beetroot & Feta | Toasted hazelnuts in a toasted ciabatta (2,10,13,14) 10

Egg & Watercress (V) | Sliced boiled egg, homemade mayonnaise (2,4,7,9,14) 9

Add triple-cooked chips or Pierre Koffman Fries | 3

(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.