



2/3 COURSE DINING MENU

2 Courses £15 | 3 Courses £20

STARTERS

Seasonal Soup of the Day

Warm sourdough bread & salted butter [GFA | PBA] (1,2,7)

Ham Hock Terrine

Tender ham hock terrine served with Bracken Hill Yorkshire chutney and toasted sourdough [GFA] (1,2,9,14)

Burrata & Roast Butternut Salad

Creamy burrata served with roasted butternut squash, rocket salad, seedy granola and a balsamic glaze [V] (2,7,10,11,14)

MAINS

Buttermilk Chicken Schnitzel

Crispy coated buttermilk chicken breast, served with crisp rocket salad & fries (2,7,13,14)
Topped with either a white wine, mushroom & parsley sauce or a warm plum tomato relish sauce

Provenance Beef or Buttermilk Chicken Burger

Toasted brioche bun with tomato relish, cheese, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple-cooked chips [GFA] (2,4,7,13,14)
+ Streaky Bacon £1.50, + Onion Rings £1.50 (7) + Burger Patty £6.00

Steak & Theakston Ale Pie

Buttered seasonal vegetables, triple-cooked chips, fries or creamed potatoes, proper gravy
+ £4 Supplement (2,4,7,14)

Chicken Tikka Masala

Tender chicken or paneer in a rich, creamy tomato and coriander sauce.
Served with steamed basmati rice and a crisp poppadom [GF] (7,9)

DESSERTS

Warm Sticky Toffee Pudding

Rich date sponge served warm with indulgent butterscotch sauce and creamy vanilla ice cream [GF] (4,7)

Affogato

Creamy vanilla ice cream “drowned” in a shot of hot espresso, served with homemade biscotti (2,4,7,10,14)

Apple Tarte Tatin

Served with vanilla ice cream & toffee sauce (2,4,7)



V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.