

## WHILE YOU WAIT...

Selection of Filbert's Nuts

£2.50 (9,10,11)

Marinated Nocellara Olives

£4.50

A Selection of Artisan Breads and Butters

£2.95 (2,7)

## TO COMPLEMENT £5.00

Triple-Cooked Chips

Skinny Fries

Buttered Seasonal Vegetables (7)

Creamed Potatoes (7)

Wilted Buttered Spinach (7)

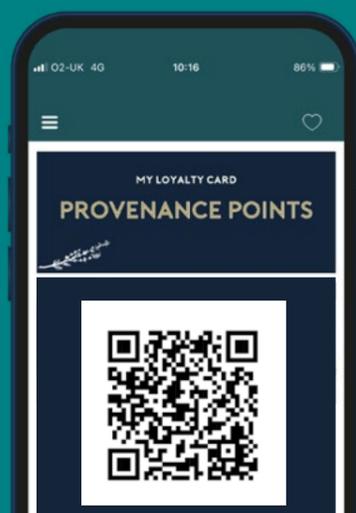
Roasted Heritage Carrots & Beetroots

## DOWNLOAD THE PROVENANCE POINTS APP TO ORDER AND EARN POINTS

£1.00 SPENT = 1 POINT

200 POINTS = £10.00

TO SPEND ON YOUR NEXT BILL



## MAIN MENU

### THE BEGINNING – SMALL PLATES

**Kitchen Garden Soup of the Day** warm sourdough bread, salted butter £7.95 [GFA] (2,7)

**Today's Fresh Oysters** classic or jalapeño kimchi granita & sesame £3.95 each (4,8,12,14)

**Cockle Popcorn** crab & dill mayonnaise £5.95 (2,3 4,8,9,14)

**Sticky Beef Cheek Tartlet** truffle & parmesan £4.95 (2,4,7,9)

**Smoked Haddock & Mussel Chowder** poached east coast smoked haddock, Shetland mussels, braised leeks & potato, in a fresh cream & herb seafood broth, topped with a poached hen's egg £9.95 (2,4,5,7,8,14)

**Maple & Garlic Roasted Cauliflower** spicy sake sauce £5.95 [PB | GF] (13,14)

**Crab Martini** brown crab panna cotta, hand-picked white crab salad, tempura soft shelled crab, pickled fennel salad, martini espuma £9.95 (3,7,14)

**Asian Surf & Turf** teriyaki-glazed pork belly, paired with sesame-crusting prawn toast and a delicately crisp tempura prawn £9.95 (2,3,12,13)

**Steamed Duck Wontons** pickled vegetables, soy dipping sauce £8.95 (2,12,13,14)

**Roast Heritage Salad** roasted heritage carrots & beetroot, seedy granola, goats curd, honey & thyme dressing £6.95 [V] (2,7,9)

**Duncombe Park Pheasant Spring Roll** crisp pastry filled with confit pheasant, shredded cabbage, root vegetables, served with sweet & sour plum sauce £7.95 (2,14)

### THE MAIN

**Spiced Monkfish Tail** Indian dry-rubbed monkfish, aromatic saag paneer, authentic Makhani sauce, hari chatni & toasted cashews £26.95 [GF] (5,7,9,10,14)

**Today's Fresh Harbour Landing** seasonal garnish. Please see our specials of the day

**Slow Braised Beef Cheek** reduced red wine & thyme cooking liquor, creamy smoked celeriac & potato purée, buttered wilted Swiss chard, roasted heritage carrots & pickled shallots, beef quaver £28.95 [GF] (7,14)

**Pasta del Giorno "Pasta of the Day"** seasonal garnish, Please see our specials of the day

**Duo of Duck** crispy-skinned breast, confit duck leg croquette, braised red cabbage, balsamic-roasted figs & a glossy duck jus £28.95 [GF] (7,14)

**Yorkshire Venison Loin** venison charcuterie pithivier, caramelised artichoke with wilted foraged Alexander's £27.95 (1,2,7,14)

**Provenance Luxury Fish Pie** smoked haddock, line-caught cod & salmon, pan-seared king scallop, Vermouth cream, buttered leeks, chive mash £23.95 [GF] (3,5,7,8)

**Moroccan Chickpea Tagine** slow-braised chickpeas, sweet potato & apricots in a spiced tomato sauce, served with a herby couscous £18.95 [PB] (2)

*Please note that game birds are caught in the wild and may still contain a small, unnoticed pellet within the dish.*

\*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 members 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. A discretionary 10% service charge will be added to all tables.



## THE YORKSHIRE PROVENANCE CUTS

8oz Flat Iron Steak £22.95 [GF] (7)

8oz Sirloin Steak £31.95 [GF] (7)

10oz Ribeye Steak £34.95 [GF] (7)

8oz Fillet Steak £41.95 [GF] (7)

All accompanied by watercress salad, roasted Roscoff onion & a choice of fries or triple-cooked chips  
**+ sauce: peppercorn, béarnaise or red wine jus £3**

## 16oz Chateaubriand for Two

£79.95 [GF] (7)

Accompanied by watercress salad, roasted Roscoff onion & a choice of fries or triple-cooked chips



**+ sauce: peppercorn, béarnaise or red wine jus £3**

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