



## STARTERS

<b>Kitchen Garden Soup of the Day</b>   Freshly Baked Sourdough [GFA / PBA]	7
<b>Korean Gochujang Fried Chicken</b>   Crispy Coated in a Spiced Flour, Tossed in a Korean Barbecue Sauce, Sesame Pickled Vegetables	10
<b>Mojito Marinated King Prawns</b>   Baby Gem, Cucumber, Avocado, Spicy Bloody Mary Cocktail Sauce	12
<b>Fountains Gold Cheese &amp; Sun Blushed Tomato Croquette</b>   Homemade Apple & Rhubarb Chutney [GF   V]	9
<b>Fresh Shetland Mussels</b>   Cornish Orchard Cider Tomato, Chorizo, Pepper & Red Onion Broth, Fresh Coriander, Crusty Bread [GFA]	13
<b>Soanes Chicken &amp; Leek Terrine</b>   Homemade Sweetcorn Relish [GFA]	10
<b>Yorkshire Spring Green Salad</b>   Asparagus, Garden Peas, Avocado, Broad Beans, Baby Leaf Spinach, Red Wine Vinegar & Raspberry Dressing [GF   PB]	9
<i>Add Goat's Cheese +2 [V]</i>	

### PROVENANCE PARTNERS

OUR EXTENDED FAMILY. THEY'RE THE FOLK WHO SHARE OUR VALUES, SPEAK OUR LANGUAGE AND STRIVE FOR EXCELLENCE. WE CHOOSE THEM CAREFULLY AND WORK TOGETHER TO BRING THE VERY BEST YORKSHIRE TO OFFER, RIGHT TO YOUR TABLE.



### PROVENANCE PRODUCE

PROVENANCE COLLECTION HAS A PASSION FOR HIGH QUALITY LOCALLY SOURCED FOOD. OUR KITCHEN GARDEN AT MOUNT ST JOHN IN FELIXKIRK, PROVIDES OUR CHEFS WITH THE FINEST PRODUCE FOR OUR SEASONAL MENUS.

## MAINS

<b>Theakston Best Beer Battered Haddock</b>   Homemade Mushy Peas or Garden Peas, Chunky Chips, Tartare Sauce, Lemon	17
<b>Crown &amp; Cushion Burger - Cheeseburger, Crispy Buttermilk Chicken, or Mixed Bean</b>   Burger Relish, Brioche Bun, Chunky Chips or Skinny Fries, Homemade Coleslaw [PBA] <i>Add Bacon +1</i>	16
<b>Pan Fried Red Sea Bream</b>   Coconut Rice, Bok Choy, King Prawns, Homemade Red Chilli, Coriander & Palm Sugar Dressing	22
<b>Vegetable Linguine</b>   Wild Garlic Pesto, Asparagus, Courgette, Sun Blushed Tomato, Parmesan & Pickled Wild Garlic Buds [PB]	15
<b>Yorkshire Steak &amp; Ale Pie</b>   Slow Braised Beef with Kirkstall Ale, Chunky Chips or Mash, Spring Greens, Homemade Gravy	16
<b>Southern Mixed Bean Casserole</b>   Sweet Potato & Red Onion Hash, Spring Greens [PB]	15
<b>Sage Herb Crusted Pork Tomahawk</b>   Yorkshire Spring Salad, Buttered New Potatoes, Homemade Coleslaw	18
<b>Stuffed Soanes Chicken</b>   Wrapped in Smoked Bacon, Fountains Gold Cheese, Clapshot Mash, Chicken & Wild Mushroom Jus [GF]	18
<b>Smoked Haddock Gratin</b>   Swiss Rosti Potato Topping, Seasonal Greens	18
<b>Duo of Spring Lamb</b>   Pan Seared Loin, Liquorice Braised Shoulder Croquette, Garden Pea Puree, Seasonal Greens, Blackcurrant Jus [GF]	24
<b>10oz Rump Steak</b>   Grilled Mushroom, Tomato, Chunky Chips, Onion Rings, Rocket Salad	24
<b>8oz Sirloin Steak</b>   Grilled Mushroom, Tomato, Chunky Chips, Onion Rings, Rocket Salad <i>Add Béarnaise   Blue Cheese   Peppercorn Sauce</i>	32 + 3

### SIDES & SNACKS

<b>Chunky Chips / Skinny Fries</b> Add Cheese +1	4
<b>Minted Garden Peas</b>	4
<b>Yorkshire Spring Salad</b>	4
<b>Salt &amp; Vinegar Onion Rings</b>	4
<b>Seasonal Vegetables, Herb Butter</b>	4
<b>Mixed Beans with a Goats Cheese Crumb</b>	4

### 35oz CÔTE DE BOEUF

A SHARED STEAK EXPERIENCE

**Grilled Mushroom, Tomato, Chunky Chips, Onion Rings, Rocket Salad**

*And a choice of two sauces (Béarnaise, Blue Cheese or Peppercorn)*

90

Pair it with a lovely bottle of Malbec, Chamuyo, Mendoza Argentina 2019 115

*Available Friday and Saturday, midweek must be pre-ordered 24hrs in advance.*

## DESSERT

<b>Sticky Toffee Pudding</b>   Butterscotch Sauce, Vanilla Ice Cream	8
<b>Yorkshire Roasted Affogato</b>   Vanilla Ice Cream, Hot Espresso, Biscotti [V]	8
<b>Northern Bloc Trio of Sorbet/Ice Cream</b>   Please ask for our selection [PB / GFA]	7
<b>Banoffee Pie</b>   Fresh Cream	9
<b>Orange &amp; Rhubarb Gin Posset</b>   Rhubarb Compote, Rhubarb Crisps, Gingerbread Biscuit	9
<b>Spiced Rum Chocolate Tart</b>   Lime Sorbet [V]	9
<b>Selection of Cheeses</b>   Artisan Biscuits, Quince Jelly, Celery, Grapes, Chutney Three Cheeses 13   Five Cheeses 16	

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

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. A discretionary 10% service charge will be added to all tables of six or more.