

YORKSHIRE'S

FINEST sunday roast

STARTERS

7
10
9
10
9



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 HAS TO OFFER, RIGHT TO YOUR TABLE.

TRADITIONAL SUNDAY ROAST

21 Day Aged Roast Beef Served Pink	18
Roast Loin of Pork Apple Sauce & Crackling Roast	16
Breast of Yorkshire Wolds Chicken Lemon & Thyme Stuffing	16
All Served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede, Seasonal Vegetal Cauliflower Cheese & Traditional Gravy	bles,
Theakston Best Beer Battered Hartlepool Haddock Homemade Mushy or Garden Peas, Chunky Chips, Tartare Sauce, Lemon	17
Southern Mixed Bean Casserole Sweet Potato & Red Onion Hash, Spring Greens [PB]	15
Yorkshire Steak & Ale Pie Slow Braised Beef with Kirkstall Ale, Chunky Chips or Mash, Spring Greens, Homemade Gravy	16



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.

DESSERT

Homemade Sticky Toffee Pudding Butterscotch Sauce, Vanilla Ice Cream	8
Yorkshire Roasted Affogato Vanilla Ice Cream, Hot Espresso, Biscotti 🔯	8
Northern Bloc Trio of Sorbet/Ice Cream Please ask for our selection [PBA / GFA]	7
Spiced Rum Chocolate Tart Lime Sorbet, Charred Pineapple & Mint Salsa	9
Selection of Three Speciality Cheeses Artisan Biscuits, Quince Jelly, Celery, Grapes, Chutney	13

