

À LA CARTE MENU



FOR THE TABLE

Homemade Rosemary Focaccia, Yorkshire Rapeseed Oil, Balsamic £5.00

Pitted House Olive Mix [PB | GF] £6.00

STARTERS

Soup of the Day, Homemade Focaccia [PBA | GFA] £7.50

Treacle Cured Salmon, Lemon, Pickled Radish, Lambs Leaf [GF] £11.50

Whitby Crab Cake, Herb Salad, Gribiche Sauce £14.50

Shiitake Mushroom & Grilled Broccoli Salad, Miso Dressing [PB | GF] £8.50

Korean Fried Chicken, Pickled Vegetable Salad £8.95

MAINS

Homemade Steak & Ale Pie, Seasonal Vegetables, Mash or Chips, Gravy £18.00

Luxury Provenance Fish Pie - Salmon, Smoked Haddock, Monkfish £18.95

Jerusalem Artichoke, Mushroom Duxelles, Roast Leeks, Sauce Vierge, Crisp Green Salad [PB | GF] £18.95

Duck Leg Confit, Red Cabbage, Dauphinoise Potatoes [GF] £22.50

Dry Aged Rump Steak, Green Peppercorn Sauce, Fries, Wild Rocket Salad [GFA] £24.00

Theakston Beer Battered Haddock, Chunky Chips, Mushy or Garden Peas, Chips, Tartare Sauce, Lemon £17.95

Provenance Beef Burger, Brioche Bun, Cheese, House Relish, Chips £17.95

Add Bacon +£1.00

SIDES *£4.50 Each*

Chips · Fries · Braised Red Cabbage · Mixed Seasonal Vegetables · Mixed Leaf Salad

DESSERTS

Sticky Toffee Pudding, Sea Salt Caramel Sauce, Vanilla Ice Cream [GF] £8.00

Baked Vanilla Cheesecake, Butterscotch Sauce £7.95

Chocolate Fondant, Black Cherry Ice Cream £8.50

Apple & Rhubarb Crumble, Buttermilk Custard £7.50

Brymor Ice Cream, Chocolate Flake [GF] £7.50



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

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 over six guests.