

APERITIFS

Glass of House Fizz	£7.50
Aperol Spritz	£10.00
Hugo	£10.00
Mojito	£10.00
Kir Royale	£10.00
Seasonal Bellini	£10.00
Jug of Pimms	£25.00

WHILE YOU WAIT...

Selection of Filbert's Nuts
£2.50 (9,10,11)

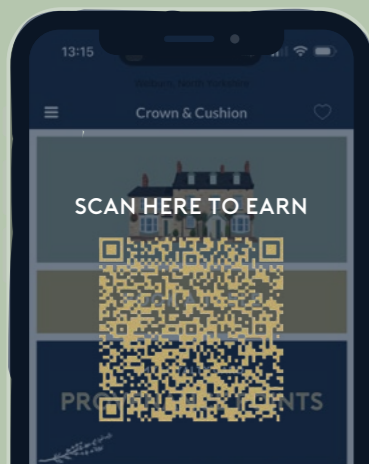
Pitted Nocellara Olives
£4.50

Korean Gochujang Pigs in Blankets
Chilli, Honey & Soy Sauce, Spring Onions,
Onion Seeds £7.95 (13,14)

Warm Sourdough + Netherend
Salted Butter £2.95 (2,7)
+ Butter Board £3, for Nocellara Olive & Parsley,
Sundried Tomato & Smoked Paprika

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



A LA CARTE MENU

STARTERS

Seasonal Kitchen Garden Soup of the Day, Warm Sourdough Bread & Netherend Salted Butter £7.95 [GFA | PB] (2,7)

Gochujang Chicken with Sweet Pickled Vegetables
Chilli, Honey & Soy Sauce, Salad Leaves, Onion Seeds £10.50 (1,2,9,13,14)

Gochujang Chicken also available as a main with Skinny Fries £18.95

Great British Prawn & Smoked Salmon Cocktail
Sweet Pickled Cucumber, Slow Roast Cherry Tomatoes, Crisp Baby Gem Lettuce £11.95 (1,3,4,5,9,14)

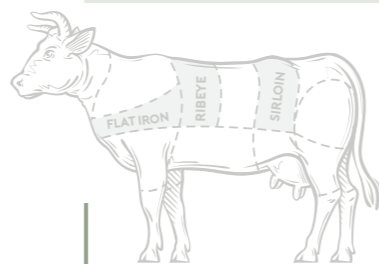
Smoked East Coast Haddock & Mozzarella Fish Cake
Smoked Paprika Aioli, Crispy Capote Capers, Crisp Salad £10.95 [GF] (4,5,7,9,14)

Teriyaki Glazed Pork Cheek with Crispy Vermicelli Noodles & Carrot Puree, Star Anise, Pak Choi £12.95 (2,7,13,14)

Tenderstem Broccoli & Leek Risotto, Lemon Oil, Vegan Parmesan, Crispy Leeks £9.95 [PB] (14)

CATCH OF THE DAY

Seasonal fish with locally sourced accompaniments. Please see the Specials Menu.



GRILL

28 DAY AGED BRITISH BEEF

8oz Flat Iron Steak £25.95 [GF] (7,9,14) 10oz Ribeye Steak £39.95 [GF] (7,9,14) 12oz Sirloin Steak £40.95 [GF] (7,9,14)

All accompanied with Triple Cooked Chips or Fries, Parmesan & Rocket Salad, Flat Cap Mushroom, Confit Tomato
+ Peppercorn Sauce, Yorkshire Blue Cheese Sauce, Chimichurri £3, + Pan Roasted King Prawns £5

Hot Honey Glazed Pork Tomahawk
Triple Cooked Chips or Skinny Fries, Mustard & Maple Slaw, Dressed Mixed Leaf Salad £20.95 (7,9,14)

Provenance Beef Burger
Melting Cheddar Cheese, Tomato Relish, Dill Pickle, Fresh Tomato & Red Onion, Crisp Baby Gem & Fries
or Triple Cooked Chips £18.95 [GFA] (2,4,7,9,13,14)
+ Back Bacon £1.50, + Smoked BBQ Brisket £2.95, + Shepherds Purse Yorkshire Blue & Bacon £2.95

MAINS

Steak & Ale or Chicken, Leek & Tarragon Pie
Seasonal Buttered Vegetables, Triple Cooked Chips, Fries or Creamed Potatoes, Proper Gravy £18.95 (2,4,7,14)

Free Range Roasted Chicken Supreme
Fondant Potato, Charred Onion Puree, Spinach & Peas, Creamy Chicken & Tarragon Sauce £21.95 [GF] (7,14)

Spiced Butternut Squash & Ras El Hanout Onion Pithivier
Curried Squash Puree, Kale, Spiced Cumin Gravy £16.95 [PB] (2,9,13)

Provenance Fish Pie, Haddock, Salmon & King Prawn in a White Wine & Dill Sauce
Topped with Yorkshire Cheddar Creamed Potato with Buttered Seasonal Vegetables £19.95 [GFA] (3,5,7,9,14)

Beer Battered Hartlepool Haddock & Triple Cooked Chips
Mushy or Garden Peas, Homemade Tartare Sauce £18.95 [GF] (4,5,9,14)

Kitchen Garden Panzanella Salad
Slow Roast Cherry Tomatoes, Nocellara Olives, Roasted Red Peppers, Red Onion, Pickled Cucumber, Sourdough Croutons,
Olive Oil & Fresh Basil £15.95 [PB] (2,14) + Chicken Supreme £6, + Smoked Salmon £6

*Menu subject to change before the event. 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.

SIDES £4.50

- Triple Cooked Chips
- Skinny Fries
- Buttered Seasonal Vegetables
- Charred Tenderstem Broccoli in Chimichurri
- House Salad
- Truffle Cheese & Macaroni Cheese
- Onion Rings
- Mash Potato
- Mustard & Maple Slaw

SUMMER LUNCH MENU NOW AVAILABLE

TWO-COURSES £19.95
THREE-COURSES £22.95

Mon-Sat 12pm - 5pm

Please ask a member of staff
for more details.

VIEW OUR ALLERGEN
MENU HERE



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.