

WHILE YOU WAIT...

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

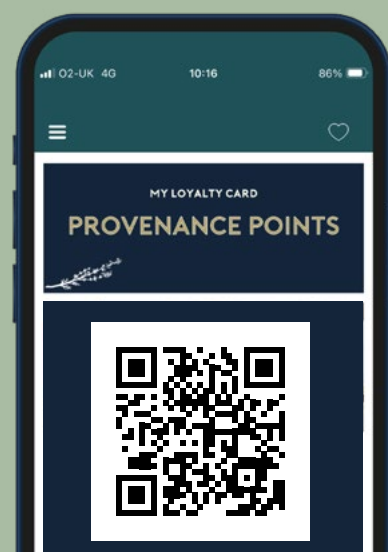
Warm Sourdough & Salted Butter
£2.50 (2,7)

LOOKING FOR
SOMEWHERE TO HOST
YOUR NEXT SPECIAL
OCCASION?

ASK THE TEAM TO
SHOW YOU OUR PRIVATE
DINING ROOM.

DOWNLOAD OUR PROVENANCE
POINTS APP BELOW, WHERE YOU
CAN ORDER DRINKS AND
EARN POINTS

£1.00 SPENT = 1 POINT
200 POINTS = £10.00
TO SPEND ON YOUR NEXT BILL



MAIN MENU

STARTERS

Seasonal Soup of the Day

Warm sourdough bread & salted butter £5.95 [GFA | PBA] (1,2,7)

Ham Hock Terrine

Tender ham hock terrine served with Bracken Hill Yorkshire chutney and toasted sourdough £7.95 [GFA] (1,2,9,14)

Proper Prawn Cocktail

Atlantic prawns, Bloody Mary Cocktail sauce, cucumber, crisp gem lettuce, buttered brown bread £7.95 [GFA] (1,2,3,4,9,14)

Also available as a main £10.95

Burrata & Roast Butternut Salad

Creamy burrata served with roasted butternut squash, rocket salad, seedy granola and a balsamic glaze
£7.95 [V] (2,7,10,11,14)

Queenie Scallops

Baked in a garlic and herb butter, with melted Gruyère & cheddar cheese

1 Shell - £6.95, 2 Shells - £12.95, 3 Shells - £18.95 (2,7,8)



GRILL

8oz Flat Iron Steak £20.95 [GF] (7,9,14) 8oz Sirloin Steak £24.95 [GF] (7,9,14)

Accompanied by a flat cap mushroom, confit tomato and a choice of two sides
+ Peppercorn Sauce £3.00 (7,14) + Mushroom Sauce £3.00 (7) + Blue Cheese Sauce £3.00 (7)

12oz Smoked Gammon

Thick-cut smoked gammon steak served with triple-cooked chips, fried hen's eggs and a fresh rocket salad £14.95 [GF] (4)

Provenance Beef Burger

Toasted brioche bun with tomato relish, dill pickle, fresh tomato, red onion, crisp gem lettuce and fries or triple cooked chips £10.95 [GFA] (2,4,7,13,14)
+ Steak Bacon £1.50 + Cheddar Cheese £1.50 (7)



MAINS

Steak & Theakston Ale Pie

Buttered seasonal vegetables, triple cooked chips, fries or creamed potatoes and proper gravy £16.95 (2,4,7,14)

Beer Battered Hartlepool Haddock & Triple Cooked Chips

Mushy or garden peas, homemade tartare sauce £16.95 [GF] (5,9,14)

Spicy Bean Burger

Toasted brioche bun, vegan pâté, tomato relish, dill pickle, fresh tomato, red onion, crisp gem lettuce and triple cooked chips or fries £11.95 [V] (2,4,13,14)

Chicken or Paneer Tikka Masala

Tender chicken or paneer in a rich, creamy tomato & coriander sauce, with steamed basmati rice and a crisp poppadom £14.95 [GF] (7,9)

Pork & Chorizo Kofta

Grilled spicy pork & chorizo kofta, soft warm flat bread, crisp rocket salad, fresh tomato, pickled red cabbage and Greek yoghurt £15.95 (2,7,14)

Butternut Ravioli

Roasted butternut squash ravioli, wilted spinach, sage brown butter, crispy sage leaves and grated parmesan £15.95 [V] (2,4,7)



*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 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 £2.50 (ALL GF)

- Triple Cooked Chips
- Skinny Fries
- Rocket & Parmesan Salad (7)
- Buttered Seasonal Vegetables (7)
- Creamed Potatoes (7)
- Onion Rings (14)

SANDWICHES

£6.95 [All Available GF]

Flat Iron Steak

Sliced medium-rare steak, chutney, rocket salad, served in a warm toasted ciabatta (2,7,9,14)

Prawn Marie Rose

Atlantic prawns, Bloody Mary cocktail sauce, cucumber, crisp gem lettuce, buttered brown bread (1,2,3,4,9,14)

Haddock Goujons

Beer battered Hartlepool haddock, homemade tartare sauce, crisp gem lettuce, served in a warm toasted ciabatta (2,4,5,7,9,14)

Roasted Butternut

Roasted butternut, crisp gem lettuce, fresh sliced tomato, balsamic glaze, served in a warm toasted ciabatta [PB] (2,9,14)

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.



19/09/2025