

## WHILE YOU WAIT...

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

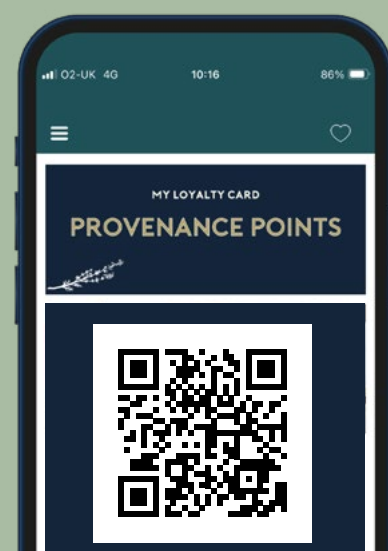
Warm Sourdough & Salted Butter  
£2.50 (2,7)

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



## SUNDAY MENU

### STARTERS

#### Seasonal Soup of the Day

Warm sourdough & 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)

### ROASTS

#### 21 Day Aged Roast Beef

£18.95 (2,4,7,9)

#### Free Range Chicken Supreme

£17.95 (2,4,7,9)

#### Luxury Nut Roast

£16.95 [PBA] (10,13)

All our roasts are served with  
Yorkshire pudding, roasted potatoes,  
carrots & parsnips,  
seasonal greens & proper gravy

+ Cauliflower Cheese £4.00  
+ Extra Yorkshire Pudding £1.50

### 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)

#### Provenance Beef Burger

Toasted brioche bun with tomato relish, dill pickle, fresh tomato, red onion, crisp gem lettuce and triple cooked chips or fries £10.95 [GFA] (2,4,7,9,13,14)

+ Streaky Bacon £1.50 + Cheddar Cheese £1.50

\*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

- Triple Cooked Chips
- Skinny Fries
- Pigs in Blankets
- Creamed Potatoes
- Buttered Seasonal Vegetables (7)
- Cauliflower Cheese £4
- Extra Yorkshire Pudding £1.50

### DESSERTS

#### Sticky Toffee Pudding

Rich date sponge, served warm with indulgent butterscotch sauce and creamy vanilla ice cream  
£6.95 [GF] (4,7)

#### Apple Tarte Tatin

Served with vanilla ice cream and toffee sauce.  
£6.95 (2,4,7)

#### Affogato

Creamy vanilla ice cream with a shot of hot espresso, served with homemade biscotti.  
£5.95 (2,4,7,10,14)

Why not add your favourite liqueur?

#### Duo of Cheese

Shepherd purse Harrogate Blue & Old King Coal cheddar served with apple slices, celery sticks, Bracken Hill chutney, and crisp cheese biscuits.  
£9.95 (1,2,7,14)

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.