



STARTER

King Scallop

Cauliflower & Cumin £12.95

Smoked Pigeon

Watermelon, Apple & White Balsamic £10.95

North Coast Mackerel

Mount St John Radish,
Cucumber & Horseradish £7.50

Taste Of Seafood

Crab, Langoustine, North Coast Mackerel
Oyster Emulsion, King Scallop & Smoked Mussels £11.95

Rabbit & Foie Gras

Celeriac, Almond
Truffle & Sweet Cicely £7.95

Duck Egg

Summer Vegetables
Mount St John Garden Herbs (V) £7.95

MAIN COURSE

Globe Artichoke

Wild Mushroom, Herb Gnocchi
Summer Truffle (V) £13.95

Yorkshire Chicken

Truffled Leeks, Chanterelles,
White Onion & Mustard £16.95

Monkfish

Prosciutto, Sweetcorn, Black Garlic & Kale £21.95

Faceby Lamb

Yorkshire Peas, Samphire & Cucumber £21.95

Smithy House Farm Pork

Langoustine, Smoked Potato & Heritage Carrot £18.95

Red Mullet

Saffron, Courgette, Tomato & Clam £15.95

Provençale Fish Soup

Cod, Langoustine & Mussels, Sourdough
Bread Red Pepper Rouille & Bisque £18.95

GRILLS

We work closely with our master butcher choosing beef from carefully selected farms across Yorkshire & the surrounding counties. Dry aged for a minimum of 28 days & matured on the bone for outstanding flavour.

10oz Dry Aged Ribeye Steak £26.95

8oz Dry Aged Fillet Steak £32.95

Prime Fillet Of Beef Chateaubriand For Two To Share £65.95

Served with Twice Cooked Chips, Confit Tomato & Rocket Salad
Choice of Sauces: Béarnaise or Au-Poivre

SIDES

All our main courses are served complete, but if you would like to add extra sides - £3.50

**Chips Skinny or Chunky – Creamed Potato – Broccoli Chilli & Garlic
Tomato, Yorkshire Blue Cheese Salad & Rapeseed Dressing
Seasonal Vegetables & Almond Buerre Noisette**

Provenance Inns & Hotels work closely with local suppliers & growers to bring the best seasonal produce to our kitchens daily: day boat & sustainable fish from Hodgson's of Hartlepool; British & Yorkshire beef aged in a Himalayan salt hanging room for a minimum of 21 days; seasonal fruit & vegetables from farms across the county and our own kitchen garden in Felixkirk.

All our food is prepared to order so we strive to satisfy all dietary requirements. If you require 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 tables of 8 or more.