



STARTER

Coquille St Jacques

Garlic Butter, Cheddar & Gruyère Crumb £9.95

Chicken Liver Parfait

Apple & Ginger Jelly, Truffle & Brioche £8.95

Taste of Salmon

Smoked & Oak Roast Salmon,
Capers & Horseradish Cream £9.95

Wood Pigeon Breast

Boudin Noir, Lentils & Chestnut Butter £10.95

Tontine Seafood Cocktail

Crab, Prawns, Mussels & Avocado £11.95

Twice Baked Yorkshire Blue Cheese Soufflé

Spinach Velouté (V) £7.95

MAIN COURSE

Slow Cooked Feather Blade of Beef

Pomme Purée, Glazed Carrots,
Bone Marrow, Red Wine £16.95

Dales Rack of Lamb

Vichy Carrots, Potato Gratin & Thyme Jus £24.95

Provençale Fish Soup

Stone Bass, Langoustine & Mussels, Sourdough
Bread, Rouille & Bisque £18.95

Estate Red Legged Partridge

Pan Seared Breast, Braised Leg, Parsnip
Sprouts & Chestnuts £18.95

Breast of Chicken

Dauphinoise Potato, Winter Greens
Wild Mushroom Fricassée £16.95

Roast Fillet of Turbot

Clam Chowder, Sea Vegetables & Sweetcorn £22.95

Cauliflower Steak

Tempura Cauliflower, Cauliflower Purée, Spiced
Granola, Truffle Hollandaise (V) £15.95

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 21 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 – New Season Potatoes – Tenderstem Broccoli Chilli & Garlic

Parmesan & Truffle Chips – Tomato & Yorkshire Blue Salad with Rapeseed Dressing

Provenance Inns & Hotels work closely with local suppliers & growers to bring the best seasonal produce to our kitchens daily: day boat and 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 and 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.