



## STARTER

**Pan Seared King Scallops**  
Textures of Cauliflower & Spiced Granola £12.95

**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

**Venison Loin Rossini**  
Potato Rosti, Butternut Purée, Red Cabbage,  
Jus Lie £23.95

**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

**Breast of Chicken**  
Dauphinoise Potato, Winter Greens  
Wild Mushroom Fricassée £16.95

**Tasting of Yorkshire Pork**  
Belly, Fillet, Boudin Noir Bon Bon, Bubble & Squeak,  
Apple & Date Purée £18.95

**Roast Fillet of Cod**  
Clam Chowder, Sea Vegetables & Sweetcorn £20.95

**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 – Dauphinoise Potatoes – Tenderstem Broccoli Chilli & Garlic  
Tomato & Yorkshire Blue Salad with Rapeseed Dressing – Brussels Sprouts & Chestnut Crumb

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.