



## STARTER

### **Pan Seared King Scallops**

Textures of Cauliflower  
Spiced Granola £12.95

### **Chicken Liver Parfait**

Apple, Winter Truffle & Brioche £6.95

### **Scottish Salmon**

Garden Beets, Horseradish & Caviar £7.50

### **Taste of Seafood**

Crab, Langoustine, Scottish Salmon, Oyster Emulsion,  
King Scallop, Smoked Mussels & Caviar £11.95

### **Wood Pigeon Breast**

Boudin Noir, Puy Lentils & Celeriac £10.95

### **Caramelised Raclette**

Onion Relish & Cider Glazed Vegetables (V) £7.95

## MAIN COURSE

### **Venison**

Caramelised Shallot, Jerusalem Artichoke,  
Hen of the Wood & Thyme Jus £23.95

### **Murton Grange Pheasant**

Roasted Squash, Red Cabbage & Potato Rosti £15.95

### **Yorkshire Chicken**

Heritage Carrots, Garlic & Thyme Potato  
Madeira Jus £14.95

### **Provençale Fish Soup**

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

### **Tasting of Yorkshire Pork**

Tender Stem Broccoli, Apple & Date Purée £18.95

### **Roast Cod**

Clam Chowder, Sea Vegetables  
Charred Corn £16.95

### **Aubergine Parmigiana**

Tomato Fondue, Olive Tapenade (V) £13.95

## 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 – Creamed Potato – 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.