



## STARTER

### King Scallops

Smoked Leek & Potato Chowder £12.95

### Guinea Fowl

Apple, Shimeji, Truffle & Brioche £7.95

### Whitby Crab

Sun Stream Tomato,  
Cucumber & Dill £7.50

### Crispy Sweetbreads

Yews Curd, Charred Leek & Pancetta £9.95

### Heritage Carrot

Coriander & Pine Nut (V) £7.95

### Taste of Seafood

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

## MAIN COURSE

### Rabbit

Roast Hazelnut, Smoked Mash,  
Swede & Radish £16.95

### Halibut

Oxtail, Wild Garlic & Truffle  
Red Wine Jus £23.95

### Tofu

Spiced Quinoa, Coriander & Lime (V) £13.95

### Yorkshire Chicken

Pearl Barley, Caramelised Shallot  
Madeira Sauce £14.95

### Tasting of Dales Lamb

Aubergine, Purple Sprouting Broccoli,  
Rosemary Jus £21.95

### Rainbow Trout

Samphire, Horseradish & Beetroot £16.95

### Provençale Fish Soup

Cod, Langoustine & Mussels, Sourdough Bread, 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 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 – Broccoli Chilli & Garlic

Tomato & Yorkshire Blue Salad with Rapeseed Dressing – Seasonal Vegetables & Almond Beurre Noisette

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.