



PROVENANCE PARTNERS

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OUR EXTENDED FAMILY. THEY'RE THE FOLK WHO SHARE OUR VALUES, SPEAK OUR LANGUAGE AND STRIVE FOR EXCELLENCE. WE CHOOSE THEM CAREFULLY AND WORK TOGETHER TO BRING THE VERY BEST YORKSHIRE HAS TO OFFER, RIGHT TO YOUR TABLE.

STARTERS

Lamb Kofta MSJ Beetroot, Pomegranate & Mint, Whipped Feta Yoghurt, Spiced Chickpeas	8.00
Twice Baked Cheese Soufflé Caramelised Onions, Roast Garlic Cream, Grana Padano, Focaccia [M]	9.00
Cured & Torched Mackerel Fillet Heritage Tomatoes, Pickled Cucamelon, Dill Oil [GF]	8.00
Broccoli & Spinach Velouté Harrogate Blue Cheese, Toasted Almonds, Homemade Focaccia [GFA]	8.00
Pan Seared King Scallops Nduja Buttered Popcorn, Baby Corn, Pickled Kohlrabi, Popcorn Shoots [GFA]	15.00

MAINS

Baked Brill Baby Courgette, Charred Gem Lettuce, Seaweed Ratte Potatoes, Sea Herbs & Lemon Butter Sauce [GF]	28.00
Mount St John Vegetable Vol-Au-Vent Semi Dried Tomatoes, Chargrilled Courgette, Baba Ganoush, Roast Tomato Sauce, Basil Oil [M]	18.00
Cod Loins North Sea Crab, Braised & Dressed Fennel, Shellfish Bisque, Herb Oil	24.00
Dry Aged Sirloin Braised Beef Cheek, Bone Marrow Gnocchi, Turnip, Swiss Chard, Beef Sauce, Parsley Oil [GFA]	32.00
Duck Breast Confit Duck Leg, Sweet & Sour Carrot, Pak Choi, Orange, Soy & Ginger Sauce [GFA]	26.00

SIDES & SNACKS

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Mixed Marinated Olives	4
Focaccia Bread Whipped Butter	4
Honey & Fennel Seed Roasted Heritage Carrots [V GF]	5
Chargrilled Tenderstem Broccoli, Chimichurri Dressing [PBA GF]	5
Roast Garlic & Parsley Buttered New Potatoes [V GF]	4
Triple Cooked Chips [GFA]	4
Truffle Fries [GFA]	5



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PROVENANCE PRODUCE

PROVENANCE COLLECTION HAS A PASSION FOR HIGH QUALITY LOCALLY SOURCED FOOD. OUR KITCHEN GARDEN AT MOUNT ST JOHN IN FELIXKIRK, PROVIDES OUR CHEFS WITH THE FINEST PRODUCE FOR OUR SEASONAL MENUS.

DESSERTS

Dark Chocolate & Tonka Gateaux Orange, Black Ice Cream	10.00
Berries & Cream Lemon Sabayon, Macerated Seasonal Fruit, Pink Peppercorn Meringue, Strawberry Ice Cream [GF]	9.00
White Chocolate & Passion Fruit Fondant Roasted Pineapple, Toasted Coconut Tuile, Chocolate Aero	10.00
Almond & Olive Cake Roasted Peach, Almond Tuile, Vanilla Ice Cream	10.00
Cheeseboard Homemade Lavosh Crackers, Malt Loaf, Oat Cake, Tomato Chutney, Quince Jelly [GFA]	Three Cheeses 13.00 Five Cheeses 16.00

V - Vegetarian | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more 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 all tables.