



LUNCH MENU

STARTERS

- Buffalo Mozzarella & Basil Arancini** | Basil & Pumpkin Seed Pesto, Rocket [V] 8.00
- Salt & Pepper Squid** | Pickled Vegetables, Lemon Aioli 8.00
- Ham Hock Terrine** | Celeriac Remoulade, Apple Ketchup, Homemade Focaccia [GFA] 7.50
- Broccoli & Spinach Soup** | Harrogate Blue Cheese, Toasted Almonds & Chive Oil, Focaccia [GFA] 8.00
- Cured & Torched Mackerel Fillet** | Heritage Tomatoes, Pickled Cucamelon, Dill [GF] 8.00
- Chargrilled Lamb Kofta** | Beetroot, Pomegranate & Mint, Feta Yoghurt, Spiced Chickpeas [GF] 8.00

MAINS

- Steak Beef Burger** | Crispy Bacon, Cheddar Cheese, Brioche Bun, Fries, House Salad 15.00
- Steak & Ale Pie** | Creamed Potatoes, Roasted Carrot, Seasonal Greens, Proper Gravy 17.00
- Mount St John Vegetable Risotto** | Slow Poached Egg, Courgette, Semi Dried Cherry Tomatoes, Peas Shoots [GF | V | PBA] 16.00
- Buttermilk Fried Chicken Caesar Salad** | Croutons, Chargrilled Gem Lettuce, Caesar Dressing 16.00
- Steak Sandwich** | Onions Marmalade, Dressed Rocket, Chargrilled Ciabatta, Seasoned Fries [GFA] 15.00
- Burrata & Marinated Heritage Tomato Salad** | MSJ Salad Leaves, Sourdough Croutons, Pickled Onions [GFA] 14.00
- Beer Battered Haddock** | Triple Cooked Chips, Homemade Tartare Sauce, Mushy Peas, Lemon 16.00
- Crab Risotto** | Sweetcorn, Pickled Chilli, Puffed Wild Rice, Coriander Cress [GF] 18.00

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.

NIBBLES & SIDES

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



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

- Sticky Toffee Pudding** | Butterscotch Sauce, Vanilla Ice Cream 9.00
- Affogato** | Espresso, Vanilla Ice Cream, Amaretti Biscuits [GFA] 8.00
- Almond & Olive Oil Cake** | Roasted Peach, Almond Tuile, Vanilla Ice Cream 9.00
- Chocolate Brownie** | Salted Caramel Popcorn, Chocolate Sauce, Vanilla Ice Cream 8.00
- Elderflower Custard** | Strawberry Jelly, Pink Peppercorn Meringue, Strawberry Ice Cream [GF] 9.00
- Selection of British Cheeses** | Oat Cake, Malt Loaf, Lavosh Crackers, Netherend Butter, 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 of six or more.