



ABOUT US

A WARM YORKSHIRE WELCOME

A warm Yorkshire welcome to The Black Bull Inn, one of North Yorkshire's finest food establishments and part of the award-winning Provenance Collection. Provenance by name, provenance by nature. We trace our produce from field to fork before it makes it onto our wide-ranging menus. Browse these pages in the knowledge that every dish has been carefully crafted to guarantee the fewest food miles and the fullest of flavours. Sit back, relax and leave everything to our exceptional team.



OUR KITCHEN GARDEN



We believe in getting the best out of Yorkshire. We are very privileged to have our own kitchen garden at Mount St John in Felixkirk, where we grow the finest fruit and vegetables that our region has to offer.

PROVENANCE PARTNERS

At The Black Bull Inn, we have three commitments; fresh, seasonally led, high quality food, supporting our community and providing the warmest Yorkshire welcome. That's why we only use locally sourced produce, working with approved Provenance Partners from around the North of England, so that you get the very best out of Yorkshire.



AUTUMN MENU

WHILE YOU WAIT

Warm Sourdough & Salted Butter (GFA) | 4

Pork & Doreen's Black Pudding Sausage Roll
HP Sauce | 5

Marinated Olives (V) (GF) | 5

Honey & Mustard Chipolatas | 5

STARTER

Terrine of Ham Hock, Pheasant & Serrano Ham Sticky Fig Chutney, Toasted Sourdough	10
Seasonal Soup Of The Day (GFA) (VGA) Freshly Baked Sourdough	7
Korean Gochujang Fried Chicken Crispy Coated in a spiced flour, tossed in a Sticky Honey & Soy Dressing, Sesame Pickled Vegetables	10
Prawn & Crayfish Salad (GF) Baby Gem, Cucumber, Bloody Mary Cocktail Sauce, Celery Salt	11
Twice Baked Yorkshire Cheddar Souffle (V) Apple, Celery & Candied Walnut Salad	9
Mushroom & Chinese Cabbage Spring Rolls (V) (GF) Sweet & Sour Dipping Sauce	9
Smoked Salmon (GF) Sweet Pickled Cucumber, Radish, Lime Crème Fraiche	11

MAIN

Black Sheep Beer Battered Haddock Chunky Chips, Mushy or Garden Peas, Tartare Sauce, Lemon	16
Yorkshire Wagyu Burger Add Bacon £1 Chunky Chips, Brioche Bun, Cheese, House Relish	15
Roast Fillet of North Sea Cod (GF) Creamed Potato Puree, Samphire, Mussel & White Wine Butter Sauce	22
Roast Haunch of Venison (GF) Smoked Pear, Black Garlic Buttermilk, Potato Fondant, Red Wine Sauce	25
Sticky Belly Pork (GF) Caramelised Apple, Crackling, Charred Hispi Cabbage, Cider Jus	20
Salt Baked Celeriac Wellington (V) Sage, Onion & Chestnut Puree, Puy Lentil Gravy	15
Provenance Fish Pie Monkfish, Salmon, Cod & King Prawns, Cheddar Mashed Potato, Shellfish Bisque	20
Steak & Ale Pie Hand Cut Chips Or Mash, Spring Greens, Homemade Gravy	16
Roast Yorkshire Wolds Chicken (GF) Mushroom Ketchup, Braised leg & Mushroom Croquette, Leeks, Chicken Sauce	16

STEAK

British Dry Aged for a minimum of 21 days and matured on the bone for outstanding flavour.

Served with Chunky Chips, Onion Rings, Mushroom, Confit Tomato & Rocket Salad

8oz Grand Reserve Rump | 24

8oz Grand Reserve Sirloin | 32

Sauce | 3

Béarnaise | Blue Cheese | Peppercorn Sauce

SIDES | 4

Chunky Chips

Skinny Fries

Baby Gem, Tomato & Cucumber Salad

Seasonal Vegetables | Herb Butter

Honey & Thyme Roasted Roots

DESSERT

DESSERT

Sticky Toffee Pudding Butterscotch Sauce, Black Treacle Ice Cream	7.5
Clementine & Chocolate Mousse  Chocolate Cookie Crumb, Candied Orange, Chocolate & Blood Orange Ice Cream	9
Affogato Vanilla Ice Cream, Hot Espresso, Biscotti	6.5
Pear Tarte Tatin (Please note this is baked to order) Caramel Sauce, Candied Pecans, Vanilla Bean Ice Cream	8.5
Orange & Almond Cake (GF) Crème Fraiche, Yorkshire Honey	8
Northern Block Trio of Sorbet Ice Cream (GF) Please ask for our selection	7

CHEESE

Selection Of Speciality Cheeses From Cryer & Stott Cheesemongers, West Yorkshire.

Served with Artisan Biscuits, Quince Jelly, Grapes, Celery and Chutney

Three Cheeses | 10

Five Cheeses | 15

Yorkshire Blue

Made by Shepherds Purse in Thirsk, North Yorkshire. Launched in 1995, Yorkshire Blue was their first blue cheese, first cheese made from cow's milk, and the first blue cheese to be made in Yorkshire for 30 years. Creamy, sweet, & mild, Yorkshire Blue is an ideal introduction to blue cheese. With age, the flavour deepens and becomes more complex without compromising the mild creaminess. The multi-award-winning Yorkshire Blue is hand-made and matured over eight weeks. Each week, they turn each individual cheese by hand, which helps to achieve the lovely blue veining and even smooth texture.

Flatcapper Northern Brie

White mould ripened cheese made with pasteurised Yorkshire cow's milk. Exclusive to Cryer & Stott Cheesemongers. Its flavour fills the mouth with intense mushroom notes. The luxurious creamy texture rounds off a sumptuous taste experience.

Bluemin White

A soft, creamy, mould ripened cow's milk cheese. This cheese ripens from the outside, developing an almost brie like texture with a velvety blue rind. Made by Katie & Caroline Bell at Shepherds Purse Creamery Thirsk.

Fountains Gold

This cheese is produced by the Wensleydale Dairy in Hawes, North Yorkshire. It has been produced using the finest Channel Island cows' milk. A semi-hard cheese with a soft cheddar style consistency, it just melts on the tongue.

Stottie

Launched for Spring 2018 Stottie is a new mould ripened goats milk brie, made using the finest Yorkshire milk. The cheese is smooth, rich, & creamy with a fresh clean flavour! Another Cryer & Stott exclusive to add to their portfolio of awards.


(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN |  VEGAN | (VGA) VEGAN OPTION AVAILABLE

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 6 or more. We do use gluten products in our kitchen so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. We cannot guarantee any of our dishes to be 100% allergen free.

LUNCH


Our lunch menu is served at lunchtimes alongside our A La Carte Menu

SANDWICHES / WRAPS / ON TOAST


Fish Butty Black Sheep Beer Battered Haddock, Tartare Sauce, White or Brown Bloomer	9
Coconut Curried Chickpea & Sweet Potato Wrap  Mango Chutney & Baby Spinach	8
Smoked Ham Melt Smoked ham, Swiss cheese, caramelised onions on toasted focaccia	9
Mushrooms on toast Chestnut mushrooms, crème fraiche, tarragon, toasted sourdough, lemon & herb crumb	9

All served with a little dressed salad. Add Chunky or Skinny Fries | 4

LIGHT BITES

Chargrilled Yorkshire Wolds Chicken Breast (GF) Caesar Salad – Baby Gem, Croutons, Parmesan, Caesar Dressing	12
Yorkshire Ploughman's Mature Cheddar Cheese, Balsamic Pickled Onions, Homemade Pork & Apple Sausage Roll, Sourdough & Yorkshire Ham	12
Haddock Fishcakes (GF) English Spinach, Lemon & Baby Caper Beurre Blanc	10
Feta Salad  (GF) Yorkshire Fettle, Olives, Roasted Peppers, Roast Cherry Tomatoes, Croutons, Mint & Lemon Dressing	10

DESSERT

Sticky Toffee Pudding Butterscotch Sauce, Black Treacle Ice Cream	7.5
Clementine & Chocolate Mousse  Chocolate Cookie Crumb, Candied Orange, Chocolate & Blood Orange Ice Cream	9
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LOOKING FOR THE PERFECT PAIRING? ASK OUR TEAM ABOUT OUR WINE OF THE MONTH

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AFTER DINNER

COFFEE

*Selection of speciality coffee from Coffee Care, Skipton.
Freshly ground cafetière made with Three Peaks coffee
beans. Speciality coffee using Caffe Napoli beans for our
coffee machines.*

Americano	3.7	Single Espresso	2.7
Cappuccino	3.7	Double Espresso	3.2
Flat White	3.7	Hot Chocolate	3.7
Latte	3.7	Mocha	3.7

TEA

Selection of speciality tea from Taylors Of Harrogate.

Traditional Breakfast Tea	3.2
Peppermint	3.2
Earl Grey	3.2
Fruit Tea	3.2
Chamomile	3.2

LIQUEUR

Calypso Coffee	6.45
Baileys Latte	6.45
French Coffee	6.45
Irish Coffee	6.45

THE GIFT THAT KEEPS ON GIVING

Whether you're buying for a loved one or just want to treat yourself, head to our online gift shop. We offer memorable experiences, including garden tours and afternoon teas, as well as gift cards that can be used across all 7 of our beautiful venues.

shop.provenanceinns.com



WANT TO KNOW MORE?

Be the first to know about our upcoming events and offers by signing up to our Provenance Rewards scheme.

LOOKING FOR THE PERFECT SPACE?

We have an array of beautiful private dining spaces across North Yorkshire. Ideal for private gatherings, birthdays, and celebrations. Find out more by visiting provenanceinns.com



PROVENANCE COLLECTION

PASSION — AUTHENTICITY — EXPERTISE
