



PROVENANCE
SET MENU

TO START

Soup of the Day (V) (GFA) | Warm Crusty Sourdough

Roasted Maple Glazed Butternut Salad (V) (GFA) | Toasted Sesame Seeds,
Crispy Kale, Radish, with Mustard Dressing, Grilled Fountains Gold Cheese Croutes

Confit Chicken Terrine (GF) | with Celeriac Remoulade and Char-Grilled Bread

MAIN COURSE

Cumberland Sausages | Apple Sauce, Colcannon Mash, Gravy
(V)Vegetarian Sausages & Gravy *available*

Pheasant Breast Baked with Serrano Ham (GF) | Fondant Potato
and Sticky Red Cabbage

East Coast Mackerel Fillet (GF) (V) | Three Chilli Bean Cassoulet, Winter Greens
(GF)or (V) Garlic Glazed Mushrooms with
Three Chilli Bean Cassoulet, Winter Greens *available*

SIDES | 4

Chunky Chips (GF) (V) (VGA)

Skinny Fries (V) (VGA)

Seasonal Vegetables (GF) (V) | Herb Butter

Honey & Thyme Roasted Roots (GF) (V)

Hot Autumn Squash Salad (GF) (V) (VGA)

DESSERT

Hot Chocolate Brownie (V) | Chocolate Sauce

Autumn Fruit Crumble (V) | Rib Tickling Custard

Two Scoops of Sorbet (V) (GF) | Mulled Berry Compote

AVAILABLE MONDAY - THURSDAY DURING FOOD SERVICE HOURS

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN | (V) 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 kitchens 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.
