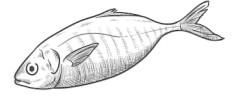




## STARTERS

<b>Kitchen Garden Soup of the Day</b>   Sourdough Bread & Butter [GFA   PB]	7
<b>Prawn &amp; Crayfish Salad</b>   Pickled Cucumber, Baby Gem, Marie Rose Sauce [GFA]	11
<b>Homemade Focaccia</b>   Marinated Olives, Olive Oil & Balsamic [V]	6
<b>Yellinsons Goats Cheese</b>   Beetroot, Linseed [V   GF]	9
<b>Duck Spring Roll</b>   Hoi Sin, Sesame Salad [VA]	10
<b>Smoked Haddock Scotch Egg</b>   Curried Mayonnaise	9
<b>Satay Chicken</b>   Peanut, Chilli, Baby Gem, Sesame [GF   PBA]	10



### 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.

## MAINS

<b>Steak &amp; Ale Pie</b>   Hand Cut Chips or Mash, Spring Greens, Homemade Gravy [PBA]	17
<b>Gnocchi</b>   Wild Garlic, Roasted Red Pepper, Chive Dressing [PB]	15
<b>Black Bull Beef Burger</b>   Brioche Bun, Cheese, Chunky Chips, Black Bull Relish <i>Add Bacon +1</i>	16
<b>Moving Mountains Burger</b>   Pretzel Bun, Chunky Chips [PB] <i>Add Mushroom +1</i>	16
<b>Monkfish Wrapped in Parma Ham</b>   Charred Aubergine, Ratatouille, Sauteed New Potatoes, Crispy Sage, Sage Butter Sauce [GFA]	25
<b>Pan Seared Sea Bass Fillets</b>   Parmentier Potatoes, Baby Leeks, Caper & Lemon Beurre Noisette [GF]	22
<b>Theakston Best Beer Battered Haddock</b>   Chunky Chips, Mushy or Garden Peas, Tartare Sauce, Lemon [GFA]	17
<b>Chicken Breast</b>   Cream, Bacon, Baby Gem, Peas, Robuchon Potatoes [GF]	16
<b>Lamb Rump</b>   Dauphinoise Potatoes, Edamame, Pea Purée, Redcurrant Mint Reduction [GF]	25



### PROVENANCE PRODUCE

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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.

## STEAK

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

<b>8oz Grand Reserve Rump</b>	24
<b>8oz Grand Reserve Sirloin</b>	32
Bearnaise   Blue Cheese   Peppercorn Sauce	+3

### SIDES & SNACKS

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<b>Chunky Chips</b>	4
<b>Skinny Fries</b>	4
<b>Truffle &amp; Parmesan Fries</b>	5
<b>Seasonal Vegetables</b>	4
<b>House Salad</b>	4
<b>Onion Rings</b>	4

## DESSERTS

<b>Sticky Toffee Pudding</b>   Butterscotch Sauce, Vanilla Ice Cream [GFA]	8
<b>Affogato</b>   Vanilla Ice Cream, Hot Espresso, Biscotti [V   PBA]	8
<b>Northern Bloc Trio of Sorbet/Ice Cream</b>   Please ask for our selection [V   PBA   GFA] <i>Add a shot of Limencello + 1.5</i>	7
<b>Bull Forest Gateaux</b>   Kirsch Black Cherry, Chantilly, Chocolate Sponge [V   GF]	8
<b>Chocolate Mousse</b>   Coconut, Raspberry, Cinder [GFA   PB]	9
<b>Selection of Cheeses</b>   Biscuits, Chutney, Grapes [GFA]	Three Cheeses 13   Five Cheeses 16

V - Vegetarian | VA - Vegetarian Alternative Available | PB - Plant Based | 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.