

## DRINKS

Glass of Prosecco	£7.50
Kir Royale	£10.00
Seasonal Bellini	£10.00
Aperol Spritz	£10.00
Hugo	£10.00
Mojito	£10.00
Jug of Pimms	£25.00

## WHILE YOU WAIT...

Selection of Filbert's Nuts  
£2.50 (9,10,11)

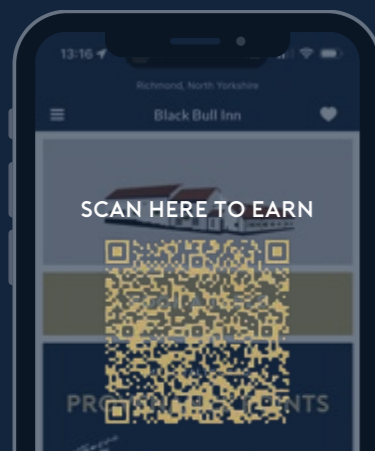
Pitted Nocellara Olives  
£4.50

**Korean Gochujang Pigs in Blankets**  
Chilli, Honey & Soy Sauce, Spring Onions,  
Onion Seeds £7.95 (13,14)

**Warm Sourdough & Netherend  
Salted Butter** £2.95 (2,7)  
Add Butter Board £3, for Nocellara Olive & Parsley,  
Sundried Tomato & Smoked Paprika

## DOWNLOAD THE PROVENANCE POINTS APP TO ORDER AND EARN POINTS

£1.00 SPENT = 1 POINT  
200 POINTS = £10.00  
TO SPEND ON YOUR NEXT BILL



## SUNDAY LUNCH MENU

### STARTERS

#### Seasonal Soup of the Day

Warm Sourdough Bread & Netherend Salted Butter £7.95 [GFA | PB] (2,7)

#### Gochujang Chicken

Chilli, Honey & Soy Sauce, Sweet Pickled Vegetables, Salad Leaves, Onion Seeds £10.50 (1,2,9,13,14)

Gochujang Chicken also available as a main with Skinny Fries £18.95

#### Great British Prawn Cocktail

Sweet Pickled Cucumber, Slow Roast Cherry Tomatoes, Crisp Baby Gem Lettuce £11.95 (1,3,4,5,9,14)

#### Creamy Shepherds Purse Yorkshire Blue Cheese & Leek Tart

Crisp Salad, Basil & Pine Nut Pesto £8.95 (2,4,7,9,14)

## ROASTS

#### 21 Day Aged Roast Beef

Served Pink £22.95 (2,4,7,9)

#### Roast Loin of Pork,

Apple Sauce, Crackling £19.95 (2,4,7,9)

#### Free Range Roast Chicken Supreme

Lemon & Thyme Stuffing £19.95 (2,4,7,9)

#### Luxury Nut Roast

£18.95 [PBA] (10,13)

All Served with Yorkshire Pudding, Roast Potatoes,  
Roasted seasonal Root Vegetables, Cauliflower Cheese & Proper Gravy  
+ Pigs in Blankets £5.95 + An Extra Yorkshire Pudding £1.50

## MAINS

#### Roast Chicken Salad

Dressed leaf Salad, Roast Potatoes, Provenance Sunday Aioli & Crispy Onions £18.95 (2,4,9,14)

#### Roast Beef Salad

Dressed leaf Salad, Roast Potatoes, Provenance Sunday Aioli & Crispy Onions £20.95 (2,4,9,14)

#### Pan Fried Seabass Roasted Red Pepper & Chilli Risotto

Confit Tomatoes, Vegan Parmesan Rocket £19.95 [GF] (5,7,14)

#### Steak & Ale Pie

Seasonal Buttered Vegetables, Triple Cooked Chips, Fries or Creamed Potatoes,  
Proper Gravy £18.95 (2,4,7,14)

#### Beer Battered Hartlepool Haddock & Triple Cooked Chips

Mushy or Garden Peas, Homemade Tartare Sauce £18.95 [GF] (4,5,9,14)

#### Provenance Wagyu Beef Burger

Melting Cheddar Cheese, Tomato Relish, Dill Pickle, Fresh Tomato & Red Onion,  
Crisp Baby Gem & Fries or Triple Cooked Chips £18.95 [GFA] (2,4,7,9,13,14)

+ Back Bacon £1.50, + Smoked BBQ Brisket £2.95, + Shepherds Purse Yorkshire Blue & Bacon £2.95

\*Menu subject to change before the event. 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.

## SIDES £4.50

- Triple Cooked Chips
- Skinny Fries
- Buttered Seasonal Vegetables
- Mash Potato
- Rocket & Parmesan Salad
- Onion Rings

## DESSERTS

#### Warm Sticky Toffee Pudding

Butterscotch Sauce, Northern Bloc Madagascan  
Vanilla Ice Cream £7.95 [GF] (4,7)

#### Blueberry & White Chocolate Cheesecake

Blueberry Compote &  
Lemon Crème Fraiche £8.95 (2,7,13)

#### Affogato

Northern Bloc Vanilla Ice Cream,  
Shot of Hot Espresso, Homemade Biscotti  
£7.95 (2,4,7,10,14)

#### Trio of Northern Bloc Ice Cream & Sorbet

£6.95 [PBA] (7,13)

#### Lemon Posset

Rhubarb & Orange Compote, Granola  
£8.95 [GF] (7)

VIEW OUR ALLERGEN  
MENU HERE



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

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin.  
7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts.  
12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.