

DRINKS

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|---------------------|--------|
| Glass of House Fizz | £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

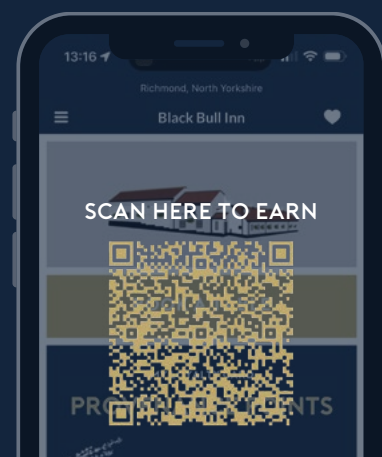
Korean Gochujang Pigs in Blankets
Chilli, Honey & Soy Sauce, Spring Onions,
Onion Seeds £7.95 (13,14)

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



A LA CARTE 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 & Smoked Salmon Cocktail

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

Smoked East Coast Haddock & Mozzarella Fish Cake

Smoked Paprika Aioli, Crispy Capote Capers, Crisp Salad £10.95 [GF] (4,5,7,9,14)

Creamy Shepherds Purse Yorkshire Blue Cheese & Leek Tart

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

GRILL

28 DAY AGED BRITISH BEEF

8oz Flat Iron Steak £22.95 [GF] (7)

10oz Sirloin Steak £29.95 [GF] (7)

All accompanied with a Flat Cap Mushroom, Confit Tomato and a Choice of Two Sides.
+ **Peppercorn Sauce** £3.00 + **Yorkshire Blue Cheese Sauce** £3.00

Provenance 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)

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

MAINS

Chicken, Leek & Tarragon or Steak & Ale Pie

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

Free Range Roast Chicken Supreme

Fondant Potato, Charred Onion Puree, Spinach & Peas, Creamy Chicken & Tarragon Sauce £21.95 [GF] (7,14)

Roasted Red Pepper & Chilli Risotto

Confit Tomatoes, Vegan Parmesan Rocket £13.95 [PB] (14)

+ **Burrata** £4.00, + **Sea Bass** £6.00

Beer Battered Hartlepool Haddock & Triple Cooked Chips

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

Panzanella Salad

Slow Roast Cherry Tomatoes, Nocellara Olives, Roasted Red Peppers, Red Onion, Pickled Cucumber, Sourdough Croutons,
Olive Oil & Fresh Basil £15.95 [PB] (2,14) + **Chicken Supreme** £6, + **Smoked Salmon** £6

PIZZAS

12" HAND STRETCHED SOURDOUGH PIZZA WITH ROASTED TOMATO SAUCE & MOZZARELLA CHEESE

Margherita £12.95 (2,7)

Pepperoni £13.95 (2,7)

Seafood (2,3,5,7,8)

Spicy Nduja (2,7)

Mussel, Squid, King Prawn, Rocket, Crème Fraiche £15.95

Basil & Pine Nut Pesto £15.95

Field Mushroom Yorkshire Blue £14.95 (2,7)

*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

CLASSICS MENU

TWO-COURSES £19.95

Wed-Fri 12pm-3pm | 4.30pm-6pm

Sat 12pm-3pm

STARTERS

Seasonal Soup of the Day [GFA | PB] (2,7)

Chicken Liver Parfait (2,4,7,9,13,14)

Smoked East Coast Haddock & Mozzarella Fish Cake
[GF] (4,5,9,14)

MAINS

Beer Battered Hartlepool Haddock Goujons
& Triple Cooked Chips [GF] (9,11,13,14)

Flat Iron Steak Ciabatta & Fries (2,7,9,13,14)

Roasted Red Pepper & Chilli Risotto [PB] (14)

ADD A DESSERT FOR £5.95

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.