

## WHILE YOU WAIT...

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

Warm Sourdough & Salted Butter  
£2.50 (2,7)

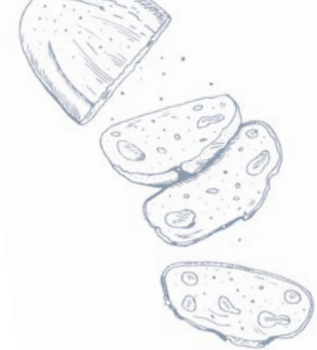
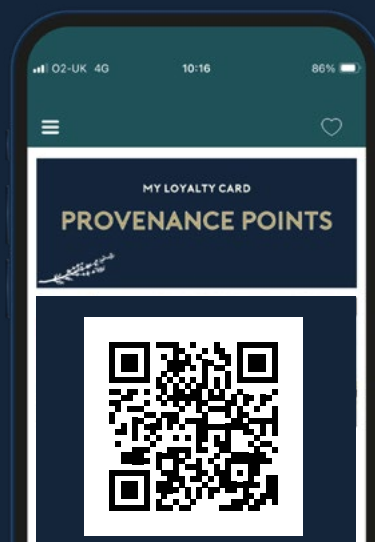
## HOST YOUR NEXT EVENT OR SPECIAL OCCASION IN OUR NEW PULLMAN SUITE



Scan for a closer look

## DOWNLOAD OUR PROVENANCE POINTS APP BELOW, WHERE YOU CAN ORDER DRINKS AND EARN POINTS

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



## MAIN MENU

### STARTERS

#### Seasonal Soup of the Day

Warm sourdough bread & salted butter £5.95 [GFA | PBA] (1,2,7)

#### Ham Hock Terrine

Tender ham hock terrine served with Bracken Hill Yorkshire chutney and toasted sourdough £7.95 [GFA] (1,2,9,14)

#### Proper Prawn Cocktail

Atlantic prawns, Bloody Mary Cocktail sauce, cucumber, crisp gem lettuce, buttered brown bread £7.95 [GFA] (1,2,3,4,9,14)

Also available as a main £10.95

#### Burrata & Roast Butternut Salad

Creamy burrata served with roasted butternut squash, rocket salad, seedy granola and a balsamic glaze  
£7.95 [V] (2,7,10,11,14)

#### Baked Queenie Scallops

Baked in a garlic and herb butter, with melted gruyère & cheddar cheese

1 Shell - £6.95, 2 Shells - £12.95, 3 Shells - £18.95 (2,7,8)

### GRILL

8oz Flat Iron Steak £20.95 [GF] (7,9,14) 8oz Sirloin Steak £24.95 [GF] (7,9,14)

Accompanied by a flat cap mushroom, confit tomato and a choice of two sides  
+ Peppercorn Sauce £3.00 (7,14) + Mushroom Sauce £3.00 (7) + Blue Cheese Sauce £3.00 (7)

#### 12oz Smoked Gammon

Thick-cut smoked gammon steak served with triple-cooked chips, fried hen's eggs and a fresh rocket salad £14.95 [GF] (4)

#### Provenance Beef Burger

Toasted brioche bun with tomato relish, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple cooked chips £10.95 [GFA] (2,4,7,13,14)  
+ Streaky Bacon £1.50 + Cheddar Cheese £1.50 (7)



### MAINS

#### Steak & Theakston Ale Pie

Buttered seasonal vegetables, triple cooked chips, fries or creamed potatoes, proper gravy £16.95 (2,4,7,14)

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

Mushy or garden peas, homemade tartare sauce £16.95 [GF] (5,9,14)

#### Spicy Bean Burger

Toasted brioche bun, vegan pâté, tomato relish, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple cooked chips £11.95 [V] (2,4,13,14)

#### Chicken or Paneer Tikka Masala

Tender chicken or paneer in a rich, creamy tomato and coriander sauce. Served with steamed basmati rice and a crisp poppadom £14.95 [GF] (7,9)

#### Pork & Chorizo Kofta

Grilled spicy pork & chorizo kofta, soft warm flat bread, crisp rocket salad, fresh tomato pickled red cabbage & Greek yoghurt £15.95 (2,7,14)

#### Butternut Ravioli

Roasted butternut squash ravioli, wilted spinach, sage brown butter, crispy sage leaves & grated parmesan £15.95 [V] (2,4,7)

\*Menu subject to change. 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 £2.50 (ALL GF)

- Triple Cooked Chips
- Skinny Fries
- Rocket & Parmesan Salad (7)
- Buttered Seasonal Vegetables (7)
- Creamed Potatoes (7)
- Onion Rings (14)

## SANDWICHES

£6.95 [All Available GF]

#### Flat Iron Steak Ciabatta

Sliced medium-rare steak, chutney, rocket salad, served in a warm toasted ciabatta (2,7,9,14)

#### Prawn & Marie Rose

Atlantic prawns, Bloody Mary cocktail sauce, cucumber, crisp gem lettuce, buttered brown bread (1,2,3,4,9,14)

#### Haddock Goujon Ciabatta

Beer battered Hartlepool haddock, homemade tartar sauce, crisp gem lettuce, served in a warm toasted ciabatta (2,4,5,7,9,14)

#### Roasted Butternut Ciabatta

Roasted butternut, crisp gem lettuce, fresh sliced tomato, balsamic glaze in a warm toasted ciabatta [PB] (2,9,14)

## 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.



18/09/2025