

WHILE YOU WAIT...

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

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

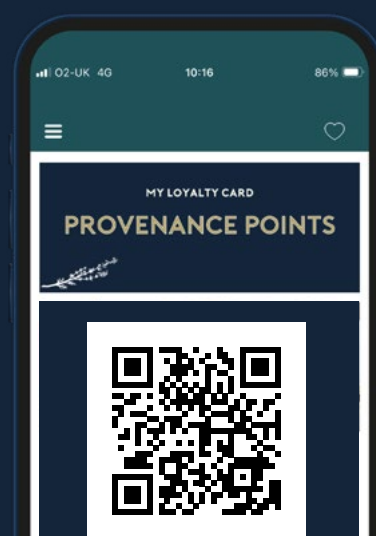
HOST YOUR NEXT EVENT OR SPECIAL OCCASION IN OUR NEW PULLMAN SUITE



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



SUNDAY MENU

STARTERS

Seasonal Soup of the Day

Warm sourdough & 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)



ROASTS

21 Day Aged Roast Beef
£18.95 (2,4,7,9)

Free Range Chicken Supreme
£17.95 (2,4,7,9)

Luxury Nut Roast
£16.95 [PBA] (10,13)

All our roasts are served with Yorkshire pudding,
roasted potatoes, carrots & parsnips,
seasonal greens & proper gravy



MAINS

Steak & Theakston Ale Pie

Buttered seasonal vegetables, triple cooked chips, fries or creamed potatoes
and 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)

Provenance Beef Burger

Toasted brioche bun with tomato relish, dill pickle, fresh tomato, red onion,
crisp gem lettuce and triple cooked chips or fries £10.95 [GFA] (2,4,7,9,13,14)

+ Streaky Bacon £1.50 + Cheddar Cheese £1.50



SIDES £2.50

- Triple Cooked Chips
- Skinny Fries
- Pigs in Blankets
- Creamed Potatoes
- Buttered Seasonal Vegetables (7)
- Cauliflower Cheese £4
- Extra Yorkshire Pudding £1.50

DESSERTS

Warm Sticky Toffee Pudding

Rich date sponge served warm with indulgent
butterscotch sauce and creamy vanilla ice cream
£6.95 [GF] (4,7)

Apple Tarte Tatin

Served with vanilla ice cream & toffee sauce.
£6.95 (2,4,7)

Affogato

Creamy vanilla ice cream "drowned" in a shot of
hot espresso, served with homemade biscotti.
£5.95 (2,4,7,10,14)

Why not add your favourite liqueur?

Duo of Cheese

Shepherd purse Harrogate Blue & Old King Coal cheddar
served with apple slices, celery sticks,
Bracken Hill chutney, and crisp cheese biscuits.
£9.95 (1,2,7,14)

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.

*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.