



## STARTER

### King Scallops

Smoked Leek & Potato Chowder £12.95

### Game Terrine

Roast Fig & Winter Truffle £8.95

### Jerusalem Artichoke

Wild Mushroom, Truffle  
Blue Cheese & Wood Sorrel (V) £7.25

### Salmon

Garden Beets, Horseradish & Sea Herbs £7.95

### Pigeon

Chestnut, Lentil & Pancetta £9.95

### Taste of Seafood

Crab, Langoustine, Salmon, Oyster Emulsion, King  
Scallop, Smoked Mussels & Caviar £12.95

## MAIN COURSE

### Venison

Jerusalem Artichoke, Mushroom & Thyme Jus £21.95

### Smithy House Farm Pork

Celeriac, Apple & Cider £18.95

### Gnocchi

Roast Squash, Chestnut & Sage (V) £13.95

### Murton Grange Pheasant

Smoked Potato, Sprouts & Pan Jus £15.95

### Halibut

Clam, Bok Choi, Lotus Root & Curry £23.95

### Trout

Samphire, Sweet Potato & Beetroot £16.95

### Provençale Fish Soup

Cod, Langoustine & Mussels, Sourdough Bread, Rouille & Bisque £18.95

## GRILLS

We work closely with our master butcher choosing beef from carefully selected farms across Yorkshire & the surrounding counties.

Dry aged for a minimum of 21 days & matured on the bone for outstanding flavour.

**10oz Dry Aged Ribeye Steak** £26.95

**8oz Dry Aged Fillet Steak** £32.95

**Prime Fillet of Beef Chateaubriand for two to share** £65.95

Served with Twice Cooked Chips, Confit Tomato & Rocket Salad

Choice of Sauces: Béarnaise or Au-Poivre

## SIDES £3.50

All our main courses are served complete, but if you would like to add extra sides

Chips Skinny or Chunky – Creamed Potato – Broccoli Chilli & Garlic

Tomato & Yorkshire Blue Salad with Rapeseed Dressing – Seasonal Vegetables & Beurre Noisette

Provenance Inns & Hotels work closely with local suppliers & growers to bring the best seasonal produce to our kitchens daily: day boat and sustainable fish from Hodgson's of Hartlepool; British & Yorkshire beef aged in a Himalayan salt hanging room for a minimum of 21 days; seasonal fruit and vegetables from farms across the county and our own kitchen garden in Felixkirk.

All our food is prepared to order so we strive to satisfy all dietary requirements.  
If you require 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 tables of 8 or more.