



## STARTER

### King Scallops

Homemade Black Pudding & Parsley Root £12.95

### Pressed Pork

Langoustine & Cauliflower £9.95

### Smoked Eel

Sea Lettuce, Lindisfarne Oyster  
Cucumber £6.95

### Parsley Root

Lovage Emulsion, Celeriac & Hazelnut (V) £6.95

### Crispy Sweetbreads

Ewes Curd, Charred Leek & Pancetta £10.95

### Taste of Seafood

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

## MAIN COURSE

### Taste of Yorkshire Lamb

Wild Garlic, Mitake Mushroom  
Rosemary Jus £23.95

### Home Smoked Salmon

Carols Heritage Potatoes  
Northumberland Leek & Yeast Crumb £14.95

### Spiced Tofu

Roast Squash, Quinoa, Coriander & Lime (V) £13.95

### Stone Bass

Smoked Pancetta, Red Chicory  
Celeriac & Red wine Sauce £21.95

### Provençale Fish Soup

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

### Chicken

Roast Carrot, Morrels & Tarragon £15.95

## 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.