



LUNCH MENU



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OUR EXTENDED FAMILY. THEY'RE THE FOLK WHO SHARE OUR VALUES, SPEAK OUR LANGUAGE AND STRIVE FOR EXCELLENCE. WE CHOOSE THEM CAREFULLY AND WORK TOGETHER TO BRING THE VERY BEST YORKSHIRE HAS TO OFFER, RIGHT TO YOUR TABLE.

STARTERS

- Chargrilled Lamb Kofta** | Beetroot, Pomegranate & Mint, Feta Yoghurt, Spiced Chickpeas [GFA] 8.00
- Ham Hock Terrine** | Piccalilli, Dressed Leaves, Focaccia [GFA] 7.50
- Soy & Yuzu Cured Mackerel** | Seaweed Cucumber, Braised Chicory, Apple & Buttermilk Dashi 10.00
- Cauliflower & Coconut Milk Soup** | Apple, Capers & Golden Sultana Dressing, Focaccia [GFA | PB] 8.00
- Salt & Pepper Squid** | Pickled Vegetables, Lemon Aioli 8.00
- Buffalo Mozzarella & Basil Arancini** | Basil & Pumpkin Seed Pesto, Rocket [M] 8.00

MAINS

- Provenance Beef Burger** | Brioche Bun, Cheese, House Relish, Chips [GFA] 16.50
Add Bacon +£1.00
- Steak & Ale Pie** | Creamed Potatoes, Roasted Carrot, Seasonal Greens, Proper Gravy 17.00
- Mount St John Beetroot Risotto** | Whipped Feta, Garden Herb Pesto & Spiced Pumpkin Seeds [GF | V | PBA] 16.00
- Buttermilk Fried Chicken Caesar Salad** | Croutons, Chargrilled Gem Lettuce, Caesar Dressing 16.00
- Steak Sandwich** | Onions Marmalade, Dressed Rocket, Chargrilled Ciabatta, Seasoned Fries [GFA] 15.00
- Theakston Beer Battered Haddock** | Chunky Chips, Mushy or Garden Peas, Chips, Tartare Sauce, Lemon 18.00
- Crab Risotto** | Sweetcorn, Pickled Chilli, Puffed Wild Rice, Coriander Cress [GF] 18.00

NIBBLES & SIDES

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- Mixed Marinated Olives** 4
- Focaccia Bread** 4
Netherend Butter
- Honey & Fennel Seed Roasted Heritage Carrots** [V | GF] 5
- Chargrilled Tenderstem Broccoli, Chimichurri Dressing** [V | GF] 5
- Roast Garlic & Parsley Buttered New Potatoes** [V | GF] 4
- Triple Cooked Chips** [GFA] 4
- Truffle Fries** [GFA] 5



PROVENANCE PRODUCE

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PROVENANCE COLLECTION HAS A PASSION FOR HIGH QUALITY LOCALLY SOURCED FOOD. OUR KITCHEN GARDEN AT MOUNT ST JOHN IN FELIXKIRK, PROVIDES OUR CHEFS WITH THE FINEST PRODUCE FOR OUR SEASONAL MENUS.

DESSERTS

- Sticky Toffee Pudding** | Butterscotch Sauce, Vanilla Ice Cream 9.00
- Affogato** | Espresso, Vanilla Ice Cream, Amaretti Biscuits [GFA] 8.00
- Almond & Olive Cake** | Seasonal Fruit, Almond Brittle, Vanilla Ice Cream 9.00
- Chocolate Brownie** | Salted Caramel Popcorn, Vanilla Ice Cream 8.00
- MSJ Apple Crumble** | Oat Crumble Sable Biscuit, Tonka Bean Sabayon, Black Vanilla Ice Cream [GF] 9.00
- Selection of British Cheeses** | Oat Cake, Malt Loaf, Lavosh Crackers, Netherend Butter, Tomato Chutney, Quince Jelly [GFA]
 - Three Cheeses 13.00
 - Five Cheeses 16.00

V - Vegetarian | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

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 of six or more.