

DRINKS

Glass of Prosecco	£11.00
Aperol Spritz	£10.00
Hugo	£10.00
Mojito	£10.00
Kir Royale	£10.00
Seasonal Bellini	£10.00
Jug of Pimms	£25.00

WHILE YOU WAIT...

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

Pitted Nocellara Olives £4.50

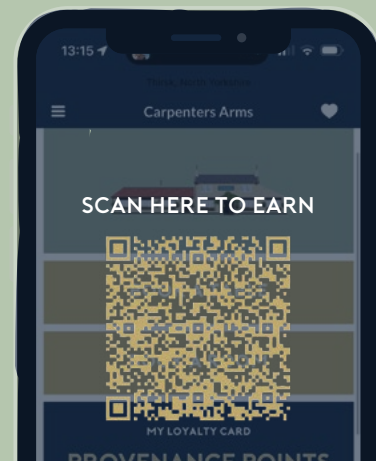
Teriyaki Glazed Pork Belly Bites
Crispy Onions £6.95

Korean Gochujang Pigs in Blankets
Chilli, Honey & Soy Sauce, Spring Onions,
Onion Seeds £7.95 (13,14)

Warm Sourdough + Netherend
Salted Butter £2.95 (2,7)
*+ Butter Board £3, for Nocellara Olive & Parsley,
Sundried Tomato & Smoked Paprika*

DOWNLOAD THE PROVENANCE POINTS APP TO ORDER AND EARN POINTS

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



SUNDAY LUNCH MENU

STARTERS

Seasonal Kitchen Garden Soup of the Day
Warm Sourdough Bread & Netherend Salted Butter £7.95 [GFA | PB] (2,7)

Gochujang Chicken
Chilli, Honey & Soy Sauce, Sweet Pickled Vegetables, Salad Leaves, Onion Seeds £10.50 (1,2,9,13,14)
Gochujang Chicken also available as a main with Skinny Fries £18.95

Great British Prawn Cocktail
Sweet Pickled Cucumber, Slow Roast Cherry Tomatoes, Crisp Baby Gem Lettuce £11.95 (1,3,4,5,9,14)

Garden Pea & Leek Risotto
Lemon Oil, Vegan Parmesan, Crispy Leeks £8.95 (2,4,7,9,14)

CATCH OF THE DAY

Seasonal fish with locally sourced accompaniments.
Please see the Specials Menu.

ROASTS

21 Day Aged Roast Beef
Served Pink £22.95 (2,4,7,9)
Free Range Roast Chicken Supreme
Lemon & Thyme Stuffing £19.95 (2,4,7,9)

Roast Loin of Pork,
Apple Sauce, Crackling £19.95 (2,4,7,9)
Luxury Nut Roast
£18.95 [PBA] (10,13)

*All Served with Yorkshire Pudding, Roast Potatoes,
Roasted seasonal Root Vegetables, Cauliflower Cheese & Proper Gravy*
+ Pigs in Blankets £5.95 + An Extra Yorkshire Pudding £1.50

MAINS

Roast Chicken Salad
Dressed leaf Salad, Roast Potatoes, Provenance Sunday Aioli & Crispy Onions £18.95 (2,4,9,14)

Roast Beef Salad
Dressed leaf Salad, Roast Potatoes, Provenance Sunday Aioli & Crispy Onions £20.95 (2,4,9,14)

Steak & Theakston Ale Pie
Seasonal Buttered Vegetables, Triple Cooked Chips, Fries or Creamed Potatoes,
Proper Gravy £18.95 (2,4,7,14)

Beer Battered Hartlepool Haddock & Triple Cooked Chips
Mushy or Garden Peas, Homemade Tartare Sauce £18.95 [GF] (4,5,9,14)

Provenance Beef Burger
Melting Cheddar Cheese, Tomato Relish, Dill Pickle, Fresh Tomato & Red Onion,
Crisp Baby Gem & Fries or Triple Cooked Chips £18.95 [GFA] (2,4,7,9,13,14)
+ Back Bacon £1.50, + Smoked BBQ Brisket £2.95, + Shepherds Purse Yorkshire Blue & Bacon £2.95

*Menu subject to change before the event. 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 £4.50

-  Triple Cooked Chips
-  Skinny Fries
-  Buttered Seasonal Vegetables
-  Charred Tenderstem Broccoli in Chimichurri
-  House Salad
-  Truffle Cheese & Macaroni Cheese
-  Onion Rings
-  Mash Potato
-  Mustard & Maple Slaw

DESSERTS

Warm Sticky Toffee Pudding
Butterscotch Sauce, Northern Bloc Madagascan
Vanilla Ice Cream £7.95 [GF] (4,7)

Blueberry & White Chocolate Cheesecake
Blueberry Compote &
Lemon Crème Fraiche £8.95 (2,7,13)

Affogato
Northern Bloc Vanilla Ice Cream,
Shot of Hot Espresso, Homemade Biscotti
£7.95 (2,4,7,10,14)

Trio of Northern Bloc Ice Cream & Sorbet
£6.95 [PBA] (7,13)

Lemon Posset
Rhubarb & Orange Compote, Granola
£8.95 [GF] (7)

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.