



PROVENANCE
SET MENU

TO START

Soup of the Day (GFA) 🍷 | Warm Sourdough
Goats cheese Bon Bons (V) | Roast beets, Honey & Mustard Dressing
Haddock Fishcake (GF) | Wilted Spinach, White Wine Beurre Blanc

MAIN COURSE

Grilled Pheasant & Caramelised Onion Sausages | Mash, Onion Gravy
Haddock & Leek Gratin (GF) | Potato rosti topping
Sweet Potato Risotto (GF) (V) | Yorkshire Blue & Crispy Sage

SIDES | 4

Chunky Chips
Skinny Fries
Baby Gem, Tomato & Cucumber Salad
Seasonal Vegetables | Herb Butter
Honey & Thyme Roasted Roots

DESSERT

Apple & Autumn Berry Crumble (GF) | Vanilla Custard
Chocolate & Orange Mousse 🍷 | Almond Biscotti
Vanilla Panna Cotta | Caramel Sauce

AVAILABLE MONDAY - THURSDAY DURING FOOD SERVICE HOURS

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN | 🍷 VEGAN | (VGA) VEGAN OPTION AVAILABLE

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 6 or more. We do use gluten products in our kitchen so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. We cannot guarantee any of our dishes to be 100% allergen free.
