

# WEST PARK

RESTAURANT & BAR

## NIBBLES

**MIXED MARINATED OLIVES** £3.95

**ROASTED CASHEWS, OLIVES & FETA** £6.95

**ARTISAN BREAD BOARD** Grissini, Olive Oil & Balsamic £4.95

**ROASTED PEPPER HUMMUS** Pitta Bread (Vegan) £4.95

## SHARING BOARDS

**SEAFOOD PLATTER** Baked Queenie Scallops, Haddock Goujons  
Mini Prawn Cocktail, Smoked Salmon, Brown Bread & Butter  
Starter for One £13.95 | Main Course for One or Two to Share as a Starter £24.95

**BAKED CAMEMBERT** Caramelised Onions, Celery Sticks, Apple, Grapes, Artisan Bread (V)  
Starter for One £8.95 or Two to Share as a Starter £16.95

**WEST PARK MEZZE** Grilled Halloumi, Stuffed Marinated Red Pepper, Falafel  
Hummus, Aubergine Caviar, Italian Olives & Pitta Bread (V) (GF Available)  
Starter for One £9.95 | Main Course for One or Two to Share as a Starter £18.95

## APPETISERS

**PLUM TOMATO & ROAST PEPPER SOUP**  
Salsa Verde & Sourdough Croutons (V) £5.95

**STEAMED SHETLAND MUSSELS MARINIÈRE**  
White Wine, Shallot, Garlic, Parsley & Cream  
£9.95 | £15.95 Main with Skinny Fries (GF Available)

**GLAZED BARBEQUE & SMOKEY BACON SCOTCH EGG**  
Piccalilli, Crackling £6.95

**WOOD PIGEON BREAST**  
Sweet Potato Purée, Granola, Crispy Parsley £8.95

**CLASSIC PRAWN COCKTAIL**  
Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato  
Pickled Cucumber (GF Available) £9.95

**HARROGATE BLUE CHEESE & SPINACH SOUFFLÉ**  
Mixed Leaves, Salsa Verde (V) £8.95

**CHARCUTERIE BOARD**  
Selection of Cured Meats, Homemade Pickle, Artisan Bread  
(GF Available) £8.95 | £16.95

**BAKED GOATS CHEESE**  
Baby Spinach, Caramelised Onion (V) £7.95

**BEETROOT CURED SALMON**  
Horseradish, Pickled Beetroot & Watercress (GF) £7.95

**BAKED QUEENIE SCALLOPS**  
Garlic & Parsley Butter, Cheddar & Gruyère Crust  
£9.95 | £15.95 Main with Fries

## MAINS

**TERIYAKI SALMON**  
Pak Choi, Tenderstem Broccoli, Chilli, Ginger  
Sweet Potato (GF) £14.95

**DUO OF VENISON**  
Loin, Sticky Braised Shoulder, Parsnip Purée  
Lyonnaise Potato, Crispy Kale, Juniper Jus (GF) £21.95

**BLACK SHEEP BEER BATTERED FISH & CHIPS**  
Crushed Peas, Tartare Sauce, Lemon £13.95

**HERB BAKED NORTH SEA HAKE**  
Leek & Shetland Mussel Veloute, Watercress (GF) £16.95

**CHICKEN SUPREME**  
Crushed Potatoes, Roasted Squash, Oyster Mushroom Sauce (GF) £14.95

**WEST PARK GOURMET 8OZ BURGER**  
Brioche Bun, Back Bacon, Mature Cheddar, Chunky Chips  
Onion Rings, Tomato Chutney £13.95

**WEST PARK GOURMET FISH PIE**  
Smoked Whitby Haddock, Scottish Salmon, King Prawns, Scallop, Lemon &  
Dill Velouté, Cheddar Mash Topping, Seasonal Greens £16.95

**GRESSINGHAM DUCK BREAST**  
Heritage Beetroot, Dauphinoise Potato, Black Cherry Jus (GF) £18.95

**SPICED COURGETTE & SQUASH CURRY**  
Carrot & Cardamom Pilaf £12.95

**SAGE & CHESTNUT GNOCCHI**  
Parsnip & Parmesan Crisps, Truffle Butter £6.95 | £12.95

## CHARCOAL GRILLS

Cooking at over 400 degrees the Bertha oven sears meat, fish & shellfish whilst the emanating wood smoke adds delicious flavour.  
We work closely with our master butcher choosing beef from carefully selected farms across Yorkshire & surrounding counties.  
Dry aged for a minimum of 21 days & matured on the bone for outstanding flavour.

**PRIME CHATEAUBRIAND** for two to share... £64.95

**8OZ GRAND RESERVE FILLET** £30.95 **10OZ GRAND RESERVE RIBEYE** £25.95 **10OZ GRAND RESERVE SIRLOIN** £24.95

Served with Chunky Chips, Onion Rings, Mushroom, Confit Tomato & Rocket Salad

**Choice of Sauces** Peppercorn, Béarnaise or Garlic Butter

## SIDES £3.50

Skinny Fries | Chunky Chips | Rocket & Parmesan Salad | Seasonal Greens | Buttered Spinach  
Buttered New Potatoes | Honey Roasted Root Vegetables | Black Sheep Beer Battered Onion Rings

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 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.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering.

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.

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 applied to your bill.