

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 £4.95

SHARING BOARDS

SEAFOOD PLATTER

Haddock Gratin, Haddock Goujons
Mini Prawn Cocktail, Smoked Salmon, Brown Bread & Butter
Starter £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 £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 £9.95 | Main Course for One or Two to Share as a Starter £18.95

CHARCUTERIE BOARD

Selection of Cured Meats, Homemade Pickle, Artisan Bread
(GF Available) Starter £8.95 or Two to Share as a Starter £16.95

APPETISERS

FRENCH ONION SOUP

Gruyère Crouton £6.95

STEAMED SHETLAND MUSSELS MARINIÈRE

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

CLASSIC PRAWN COCKTAIL

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

GLAZED BARBEQUE & SMOKEY BACON SCOTCH EGG

Piccalilli, Crackling £6.95

HAM HOCK TERRINE

Parsley Mayonnaise, Sourdough Toast £6.95

HADDOCK GRATIN IN SCALLOP SHELL

Poached Haddock, Creamy White Wine Sauce
Gruyère & Herb Crumb £8.50 | £14.50 Main with Fries

HARROGATE BLUE CHEESE & SPINACH SOUFFLÉ

Mixed Leaves, Salsa Verde (V) £8.95

GRILLED YORKSHIRE HALLOUMI

Cherry Tomatoes, Rocket, Balsamic Glaze (V) £7.95

MAINS

CHICKEN BREAST

New Potatoes, Leeks, Oyster Mushroom Sauce
Roasted Cashew Nuts (GF) £15.95

BAKED SEA TROUT

Giant Couscous, Fennel Ceviche, Mint Yoghurt £15.95

YORKSHIRE LAMB RUMP

Boulangere Potato, Spring Vegetable Fricassée
Crispy Kale £21.95

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce, Lemon £13.95

SPRING VEGETABLE RISOTTO

Lemon Oil (V, GF) £12.95

BOUILLABAISSE

Smoked Haddock, Sea Trout, King Prawns
Squid, Mussels £17.95

HERB BAKED NORTH SEA HAKE

Clam & Potato Chowder £16.95

YORKSHIRE BURGER

Brioche Bun, Back Bacon, Mature Cheddar, Chunky Chips
Onion Rings, Tomato Chutney £13.95

GRESSINGHAM DUCK BREAST

Beetroot Fondant, Apricot Purée, Green Beans (GF) £18.95

SPINACH & RICOTTA CANNELONI

Tomato Sauce (V) £13.95

CHARCOAL GRILLS

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 CHATEAÛBRIAND for two to share £64.95

100Z GRAND RESERVE RIBEYE £25.95 **100Z GRAND RESERVE SIRLOIN** £24.95

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 | Sweet Potato Wedges & Chive Crème Fraîche | 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.