



STARTERS

Crispy Duck Salad Palm Sugar Glaze, Watercress, Mooli, Bean Sprouts, Lotus Root Crisps, Sesame & Soy Dressing [GF]	11
Kitchen Garden Soup of the Day West Park Bread, Whipped English Butter [GFA PBA]	8
Charcuterie Lishman's Coppa, Parma Ham, Fennel Salami, Mount St. John Pickled Vegetables [GFA]	11
Prawn Cocktail Asian Salad, Wasabi Sauce, Tempura Crab Claw, Prawn Crackers [GFA]	12
Souffle Harrogate Blue Cheese, Henderson Relish Creamed Leeks & Spinach	11
Asparagus Tart Poached Egg, Hollandaise, Tomato Salsa	10
Thai Fishcakes Banana Leaf, Nam Jim Sauce	10
Basil Arancini Tomato Jam, Pickled Fennel [GF PB]	9

MAINS

Theakston Best Beer Battered Hartlepool Haddock Homemade Mushy Peas or Garden Peas, Chunky Chips, Tartare Sauce, Lemon	17
Provenance Beef Burger Cheese, House Relish, Brioche Bun, Chunky Chips <i>Add Bacon +1</i>	16
Yorkshire Steak & Ale Pie Slow Braised Beef with Kirkstall Ale, Chunky Chips or Mash, Spring Greens, Homemade Gravy	17
Spring Lamb Roast Lamb Rump, Confit Lamb Shoulder Croquette, Boulangère Potato, Beetroot, Lamb Jus	27
Szechuan Crusted Pork Fillet Crushed Sweet Potato & Spring Onions, Pak Choi, Coconut Curry, Crisp Rice Noodles	20
Roast Chicken Supreme Fondant Potato, Spilman's Asparagus, Black Garlic Aioli, Tarragon & Chicken Velouté	18
Tandoori Sea Bass Garlic & Chilli Tenderstem Broccoli, Curry Oil, Coriander Yoghurt, Tandoori Rice & Lentils	20
Market Fish of the Day Please ask your server	20
Falafel Chops Falafel Wrapped in Charred Aubergine, Warm Tabbouleh, Minted Yoghurt, Flat Bread [PB]	16
8oz Rump Steak Grilled Mushroom, Tomato, Chunky Chips, Onion Rings, Rocket Salad	24
8oz Sirloin Steak Grilled Mushroom, Tomato, Chunky Chips, Onion Rings, Rocket Salad <i>Add Béarnaise Chimichurri Peppercorn Sauce</i>	32 + 3



PROVENANCE PARTNERS

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.



PROVENANCE PRODUCE

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.

SNACKS & SIDES

West Park Bread Whipped English Herb Butter, Salt Flakes	5
Nocellara Olives Dressed in Chilli & Lemon	5
Honey Mustard Chipolatas	5
Korean Gochujang Fried Chicken	7
Spring Greens	5
Chunky Chips	5
Fries	5
Roast New Potatoes, Tarragon Butter	5
Beef Tomato & Red Onion Salad	5

DESSERT

Sticky Banoffee Pudding Caramelised Banana, Toffee Sauce, Salted Caramel Fudge Ice Cream	8
Key Lime Cheesecake Italian Meringue, Raspberries, White Chocolate & Raspberry Tuile	8
Northern Bloc Trio of Sorbet/Ice Cream Please ask for our selection [GF PBA]	7
Dark Chocolate Mousse Rhubarb Gel, Poached Rhubarb, Granola, Mango Sorbet [PB / GF]	9
Rhubarb Crumble Homemade Custard [GF]	8
Yorkshire Roasted Affogato Vanilla Ice Cream, Hot Espresso, Biscotti	9
Selection of Cheeses Harrogate Blue, Driftwood, Keens Cheddar, Drunken Burt, Flat Capper Brie served with Artisan Crackers, West Park Fruit Chutney, Grapes, Celery, Grapes	Three Cheeses 13 Five Cheeses 16