

# LUNCH

### **SANDWICHES**

Fish Butty | Black Sheep Beer Battered Haddock, Tartare Sauce, White or Brown
Bloomer

Falafel Wrap | Minted Yoghurt, Baba Ghanoush [PB]

Smoked Ham Melt | Smoked Ham, Swiss Cheese, Caramelised Onions on
Toasted Focaccia

Mushrooms on Toast | Chestnut Mushrooms, Crème Fraîche, Tarragon, Toasted
Sourdough, Lemon & Herb Crumb



#### **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.

All served with a dressed side salad | Add Chunky Chips or Skinny Fries for +5

#### LIGHT BITES

**Toasted Sourdough** 

Chargrilled Yorkshire Wolds Chicken Breast   Caesar Salad - Baby Gem, Croutons, Parmesan, Caesar Dressing [GF]	12
Salmon Fishcakes   Spinach & Dill Lemon Butter	12
Tomato Arancini   Basil Pesto, Pickled Fennel [GF PB]	9
<b>The Benedict's</b>   Your choice of Ham, Smoked Salmon or Spinach on a Toasted English Muffin, Poached Eggs and Hollandaise Sauce	10

Mexican Eggs | Fried Eggs, Avocado & Tomato Salsa, Chipotle Chilli Flakes, Cheddar Cheese,



# 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.

# **DESSERT**

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Sticky Banoffee Pudding   Caramelised Banana, Toffee Sauce, Salted Caramel Fudge Ice Cream	8
Strawberry & Basil Cheesecake   Strawberry Coulis, Vanilla Ice Cream	8
Dark Chocolate Mousse   Raspberry & Sorrel Sorbet, Raspberry Gel, Tuile [РВ]	9
Summer Berry Crumble   Vanilla Custard [GF]	8
Northern Bloc Sorbet/Ice Cream   Please ask for our selection [GF PBA]	7
Affogato   Vanilla Ice Cream, Hot Espresso, Biscotti	9
Yorkshire Cheeses   Harrogate Blue, Sheffield Forge, Endeavour, Artisan Crackers, West Park Fruit Chutney, Celery, Grapes [GFA]	13

