

SUNDAY MENU

Two-courses £26 | Three-courses £32



FOR THE TABLE

Sourdough Bread, Herb Butter, Sea Salt [V] £6.00

Nocellara Olives, Chilli & Lemon Dressing [GF | PB] £6.00

STARTERS

Kitchen Garden Soup of the Day, Fresh Bread, Farm Butter [PBA | GFA]

Twice Baked Cheddar Soufflé, Creamed Leeks & Spinach [V]

Tempura Prawns, Wasabi Mayonnaise

Korean Fried Chicken, Gochujang Sauce, Sesame Seeds, Pickled Vegetables

Yorkshire Cured Meats - Pork Shoulder & Loin, Beef Sirloin, Rémoulade, Sourdough [GFA]

ROASTS & MAINS

21 Day Aged Roast Beef, Served Pink [GFA]

Half Roast Chicken, Lemon & Thyme Stuffing [GFA]

Roast Loin of Pork, Apple Sauce, Crackling [GFA]

All the above are served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede, Seasonal Vegetables, Cauliflower Cheese & Traditional Gravy

Theakston Best Beer Battered Haddock, Chunky Chips, Mushy or Garden Peas, Tartare Sauce, Lemon

Puy Lentil Vegan Shepherd's Pie, Seasonal Greens [GF | PB]

Steak & Ale Pie, Seasonal Greens, Gravy, Creamed Potatoes or Fries

Provenance Beef Burger, Cheese, House Relish, Brioche, Chunky Chips
Add Bacon +£1.00

Add Pigs in Blankets £4.95 // Add an Extra Yorkshire Pudding £1.50

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream

Apple & Rhubarb Crumble, Buttermilk Custard

Affogato, Vanilla Ice Cream, Espresso, Biscotti

Dark Chocolate & Orange Mousse, Cookie Crumb, Hazelnut Ice Cream [PB | GFA]

Northern Bloc Ice Cream & Sorbet [PBA]

GF - Gluten Free | GFA - Gluten Free Available | PB - Plant Based | PBA - Plant Based Available

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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 over six guests.