



## FOR THE TABLE

Nocellara Olives, Chilli & Lemon Dressing  
[GF | PB] £6

Sourdough Bread, Herb Butter, Sea Salt  
[V] £6

Caramelised Onion Houmous, Pitta Bread,  
Pumpkin Seeds, Balsamic Glaze [V] £8

Pork Chipolatas, English Mustard  
Mayonnaise £7

## PROVENANCE CLASSICS

MONDAY – FRIDAY 12:00 – 20:45 | SATURDAY 12:00 – 17:00 | SUNDAY 17:00 – 19:45

Two-courses £16.95 | Three-courses £18.95

### STARTERS

Kitchen Garden Soup of the Day, Freshly Baked Sourdough [PBA | GFA]

Confit Duck Salad, Bean Sprout, Mooli, Lotus Root, Palm Sugar & Coriander Dressing [GF]

Prawn Cocktail Salad, Cherry Tomatoes, Cucumber, Gem Lettuce, Marie Rose Sauce [GF]

Red Pepper Houmous, Crudités [PB | GF]

### MAINS



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

Homemade Steak & Ale Pie, Seasonal Vegetables, Mash or Chips, Gravy  
*+\$3 Supplement*

Provenance Highland Wagyu Burger, Brioche Bun, Cheddar Cheese, Baby Gem, Pickle, Tomato, Burger Relish,  
Chunky Chips or Fries [GFA]



Picanha Rump Steak, Onion Rings, Chips, Rocket Salad  
*+\$5 supplement*

Grilled Lemon & Herb Chicken Salad [GF]

Seabass, New Potatoes, Spinach, Chive Beurre Blanc [GF]

Beetroot & Feta Salad, Pickled Onion, Apple & Hazelnuts [PB]

### SIDES

Chunky Chips £5.00  
Parmesan Fries £7.00

Sweet Potato Wedges £6.00  
Onion Rings £5.00

Tomato & Red Onion Salad £5.00  
Seasonal Greens £5.00

### DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream [GF]

Northern Bloc Ice Cream - Please Ask for Flavours [GF | PBA]

Apple & Rhubarb Crumble, Buttermilk Custard [GF]

Affogato, Vanilla Ice Cream, Espresso, Biscotti



V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative 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.