



FOR THE TABLE

Warm Sourdough Bread,
Salted Butter £5.95 (2,7)

Pitted House Mixed Olives
[GF | PB] £5.95

Korean Pigs in Blankets [GF] £7.95 (13)

Selection of Nuts £2.50 (9,10,11)

PROVENANCE CLASSICS FESTIVE MENU

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

Two-courses £19.50 | Three-courses £22.50



STARTERS

Seasonal Soup of the Day, Sourdough Bread [GFA | PB] (1,2,7,13)

Korean Gochujang Chicken, Chilli, Honey & Soy Sauce, Sweet Pickled Vegetables, Onion Seeds (1,2,9,11,13,14)

Prawn & Crayfish Cocktail, Pickled Cucumber, Slow Roast Cherry Tomatoes, Gem Lettuce [GF] (1,3,4,5,9,11,14)

Roasted Butternut & Sage Risotto (7,13,14)



MAINS

Chicken & Leek Pie | Seasonal Greens, Gravy, Creamed Potatoes
+£3 Supplement (2,4,7,13,14)

Butter & Sage Roasted Turkey Roast Potatoes, Pigs in Blankets, Honey Roasted
Carrots, Buttered Greens, Gravy [DFA] [GF] (7,13)
+£3.50 Supplement

Beer Battered Haddock, Minted Mushy Peas or Buttered Garden Pea's,
Triple Cooked Chips, Tartare Sauce, Lemon [GF] (9,11,13,14)

Flat Iron Steak, Parmesan & Rocket Salad, Grilled Tomato, Flat Cap Mushroom, Onion Rings
[GF] +£5 supplement (7,9,11,13,14)

Pan Roasted Sea Bass Crushed New Potatoes, Cherry Tomato, Mussel & Cider
Herb Broth, Samphire [GF] (5,7,8,13,14)

Mushroom, Walnut & Cranberry Pithivier Vegan Jus, Spinach [PB] (2,10,13)



SIDES

£5 [ALL GF]

Triple Cooked Chips (13), Skinny Fries (13), Onion Rings (13), Parmesan & Rocket Salad (7,9,11,14)

Dressed Garden Salad (9,11,14), Chilli & Garlic Tenderstem Broccoli (7)

DESSERTS

Traditional Christmas Pudding Brandy Sauce [GFA] (2,7,14)

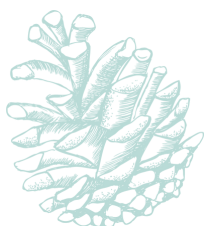
Sticky Toffee Pudding, Butterscotch Sauce, Northern Bloc Vanilla Ice Cream [GF] (4,7)

Affogato, Northern Bloc Vanilla Ice Cream, Shot of Hot Espresso, Homemade Biscotti (2,4,7,10)

2 Scoop of Northern Bloc Ice Cream & Sorbet [PBA] (4,7,10)

Black Forest Cake Cherry, Sweet Cream, Chocolate Cake [PB] (2,13,14)

3 Piece of Yorkshire Cheeses, Provenance Chutney, Grapes, Celery, Cheese Biscuits
[GFA] +£5 supplement (1,2,7,13,14)



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

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

08/11/2024