

## DRINKS

Glass of Champagne	£11.00
Kir Royale	£10.00
Seasonal Bellini	£10.00
Aperol Spritz	£10.00
Hugo	£10.00
Mojito	£10.00
Jug of Pimms	£25.00

## WHILE YOU WAIT...

Selection of Filbert's Nuts £2.50 (9,10,11)

Pitted Nocellara Olives £4.50

**Teriyaki Glazed Pork Belly Bites**  
Crispy Onions £6.95 (2,7,13,14)

**Korean Gochujang Pigs in Blankets**  
Chilli, Honey & Soy Sauce, Spring Onions,  
Onion Seeds £7.95 (13,14)

**Warm Sourdough + Netherend  
Salted Butter** £2.95 (2,7)  
*+ Butter Board* £3, for Nocellara Olive & Parsley,  
Sundried Tomato & Smoked Paprika



## SUNDAY LUNCH MENU

### STARTERS

**Seasonal Kitchen Garden Soup of the Day**  
Warm Sourdough Bread & Netherend Salted Butter £7.95 [GFA | PB] (2,7)

**Gochujang Chicken**  
Chilli, Honey & Soy Sauce, Sweet Pickled Vegetables, Salad Leaves, Onion Seeds £10.50 (1,2,9,13,14)  
*Gochujang Chicken also available as a main with Skinny Fries £18.95*

**Great British Prawn Cocktail**  
Sweet Pickled Cucumber, Slow Roast Cherry Tomatoes, Crisp Baby Gem Lettuce £11.95 (1,3,4,5,9,14)

**Garden Pea & Leek Risotto**  
Lemon Oil, Vegan Parmesan, Crispy Leeks £8.95 (2,4,7,9,14)

### CATCH OF THE DAY

Seasonal fish with locally sourced accompaniments.  
Please see the Specials Menu.

## ROASTS

**21 Day Aged Roast Beef**  
Served Pink £22.95 (2,4,7,9)  
**Free Range Roast Chicken Supreme**  
Lemon & Thyme Stuffing £19.95 (2,4,7,9)

**Roast Loin of Pork,**  
Apple Sauce, Crackling £19.95 (2,4,7,9)  
**Luxury Nut Roast**  
£18.95 [PBA] (10,13)

*All Served with Yorkshire Pudding, Roast Potatoes,  
Roasted seasonal Root Vegetables, Cauliflower Cheese & Proper Gravy  
+ Pigs in Blankets £5.95 + An Extra Yorkshire Pudding £1.50*

## SUNDAY SPECIAL

**16oz Dry Aged Chateaubriand**  
Served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede, Seasonal Vegetables,  
Cauliflower Cheese & Proper Gravy £90.00 Serves 2 people

## MAINS

**Chicken Supreme Salad**  
Crisp Dressed Salad Leaves, Confit Cherry Tomatoes, Pickled Cucumber,  
Gravy Aioli & Crispy Onions £16.95 (2,4,9,14)

**Roasted Yorkshire Beef Salad**  
Crisp Dressed Salad Leaves, Confit Cherry Tomatoes, Pickled Cucumber,  
Gravy Aioli & Crispy Onions £18.95 (2,4,9,14)

**Steak & Theakston Ale Pie**  
Seasonal Buttered Vegetables, Triple Cooked Chips, Fries or Creamed Potatoes, Proper Gravy £18.95 (2,4,7,14)

**Beer Battered Hartlepool Haddock & Triple Cooked Chips**  
Mushy or Garden Peas, Homemade Tartare Sauce £18.95 [GF] (4,5,9,14)

**Provenance Beef Burger**  
Melting Cheddar Cheese, Tomato Relish, Dill Pickle, Fresh Tomato & Red Onion,  
Crisp Baby Gem & Fries or Triple Cooked Chips £18.95 [GFA] (2,4,7,9,13,14)  
*+ Back Bacon* £1.50, *+ Smoked BBQ Brisket* £2.95, *+ Shepherds Purse Yorkshire Blue & Bacon* £2.95

\*Menu subject to change before the event. 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.

## SIDES £4.50

- Triple Cooked Chips
- Skinny Fries
- Buttered Seasonal Vegetables
- Charred Tenderstem Broccoli in Chimichurri
- House Salad
- Truffle Cheese & Macaroni Cheese
- Onion Rings
- Mash Potato
- Mustard & Maple Slaw

## DESSERTS

**Warm Sticky Toffee Pudding**  
Butterscotch Sauce, Northern Bloc Madagascan  
Vanilla Ice Cream £7.95 [GF] (4,7)

**Blueberry & White Chocolate Cheesecake**  
Blueberry Compote &  
Lemon Crème Fraiche £8.95 (2,7,13)

**Affogato**  
Northern Bloc Vanilla Ice Cream,  
Shot of Hot Espresso, Homemade Biscotti  
£7.95 (2,4,7,10,14)

**Trio of Northern Bloc Ice Cream & Sorbet**  
£6.95 [PBA] (7,13)

**Lemon Posset**  
Rhubarb & Orange Compote, Granola  
£8.95 [GF] (7)

VIEW OUR ALLERGEN  
MENU HERE



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

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.

## DOWNLOAD THE PROVENANCE POINTS APP TO ORDER AND EARN POINTS

£1.00 SPENT = 1 POINT  
200 POINTS = £10.00  
TO SPEND ON YOUR NEXT BILL

