

FATHER'S DAY

TWO-COURSES 30.00 | THREE-COURSES 35.00

STARTERS

Kitchen Garden Soup of the Day | Sourdough Bread & Butter [GFA | PBA]

BBQ Pulled Pork Fritters | Spicy Slaw

Korean Gochujang Fried Chicken | Crispy Coated in Spiced Flour, Tossed in a Sticky Honey & Soy Dressing, Sesame Pickled Vegetables

Breaded Whitebait | Tartare Sauce

Garlic & Rosemary Baked Camembert to Share | Focaccia



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.

TRADITIONAL SUNDAY ROAST

21 Day Aged Roast Beef | Served Pink

Roast Loin of Pork | Apple Sauce, Crackling

Breast of Yorkshire Wolds Chicken | Lemon & Thyme Stuffing

Nut Roast [V]

All Served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede, Seasonal Vegetables, Cauliflower Cheese & Traditional Gravy



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.

Black Sheep Beer Battered Fish & Chips | Chunky Chips, Mushy or Garden Peas, Tartare Sauce, Lemon

Pie of the Day | Choice of Chips, Mash or Fries, Farmhouse Cabbage, Gravy

Gnocchi | Roast Vegetables, Salad [PBA]

DESSERT

Bakewell Tart | Clotted Cream

Sticky Toffee Pudding | Vanilla Ice Cream

Affogato | Vanilla Ice Cream, Hot Espresso, Biscotti

Poached Peaches | Raspberries, Coconut Ice Cream [PB]

Chocolate Delice | Hazelnut, Caramel & Ginger Ice Cream