

LUNCH MENU

WEDNESDAY TO SATURDAY 12:00 – 15:00



TWO-COURSES FROM £16.95 | THREE-COURSES FROM £18.95

FOR THE TABLE

Homemade Rosemary Focaccia, Yorkshire Rapeseed Oil, Balsamic £5.00

Pitted House Olive Mix [PB | GF] £6.00

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]

Deep Fried Brie & Cranberry Sauce

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 | £4.50

Chunky Chips · Fries · Onion Rings

Braised Red Cabbage · Mixed Seasonal Vegetables · Mixed Leaf Salad

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 for tables over six.