



PROVENANCE RESTAURANT

MONTH SUNDAY MENU

9th January - 5th February 2025



The Oak Tree Inn

TWO-COURSES £25.95 | THREE-COURSES £31.95

FOR THE TABLE

Warm Sourdough Bread, Salted Butter £5.95 (2,7) Pitted House Mixed Olives £5.95 [GF | PB]
Korean Pigs in Blankets [GF] £7.95 (13) Vegetable Samosa & Raita [PB] £5.95 (2,9,13)

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)

Korean Gochujang Chicken also available as a main

Wensleydale Cheese Souffle, Tomato Relish & Split Cream Sauce (2,4,7,9,11,14)

Hot Honey Cured Salmon, Pepper, Chilli, Pickled Micro Veg [GF] (5,13,14)

Beetroot & Feta Tart, Crispy Salad & Beetroot Crisps [PB] (2,9,13,14)

MAINS

21 Day Aged Roast Beef, Served Pink

Roast Chicken Supreme

Roast Loin of Pork, Apple Sauce, Crackling

Luxury Nut Roast [PB]

All Served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede, Seasonal Vegetables, Cauliflower Cheese & Traditional Gravy (2,4,7,9,11,13,14)

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

Pan Fried Seabass, Sweet Potato Penang Sauce, Potato Straws, Pak Choi [GF] (3,5,7,13,14)

Steak & Ale Pie, Seasonal Vegetables, Triple Cooked Chips, Fries or Creamed Potatoes, Proper Gravy (2,4,7,13,14)

SIDES

Add Pigs in Blankets £5.95 [GF] Add An Extra Yorkshire Pudding £1.50 (2,4,7)

DESSERTS

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)

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

Mango & Lime Panna Cotta, Lime Gel, Pineapple Meringue Shard, Granola [PB] (2,13)

Chocolate & Orange Cake, Cookie Crumb, Orange Gel, Chantilly Cream, Chocolate & Sea Salt Ice Cream (2,7,13)



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

*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 over six guests.

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.

02/01/2025