À LA CARTE MENU



FOR THE TABLE

Homemade Rosemary Focaccia, Yorkshire Rapeseed Oil, Balsamic £5.00
Pitted House Olive Mix [PB | GF] £6.00
Haggis Bon Bons, Peppercorn Sauce £5.95

STARTERS

Seasonal Kitchen Garden Soup, Homemade Focaccia, Salted Butter [PBA | GFA] £7.50

Chargrilled Mackerel, Chermoula, Jerusalem Artichoke Puree, Watercress & Apple Salad [GF] £12.00

Pistachio Duck liver Parfait, Charred Focaccia, Rhubarb & Orange Brandy Chutney [GFA] £9.95

Prawn & Crayfish Cocktail, Baby Gem, Tomato & Lime Jelly, Pickled Cucumber [GF] £9.95

Korean Gochujang Fried Chicken, Chilli, Honey & Soy Dressing, Pickled Vegetables, Sesame Seeds [GF] £9.95

Also available as a main with fries £16.95

MAINS

Provenance Highland Wagyu Burger, Brioche Bun, Cheddar Cheese, Baby Gem, Pickle, Tomato, Burger Relish, Chunky Chips or Fries [GFA] £17.50

Homemade Steak & Ale Pie, Seasonal Vegetables, Creamed Potatoes or Chunky Chips, Gravy £18.00

Theakston Beer Battered Haddock, Homemade Mushy or Garden Peas, Chunky Chips, Tartare Sauce, Lemon [GF] £17.95

Ginger & Black Pepper Glazed Oyster Mushrooms, Udon Noodles, Purple Sprouting Broccoli, Lemon & Soy Broth, Crispy Onions [PB] £17.00

Yorkshire Pork Belly, Carrot & Sage Puree, Celeriac Fondant, Baby Carrots, Cider Jus [GF] £18.95

Pan Seared Sea Bass, Crushed New Potatoes, Leeks, Lemon Thyme Oil [GF] £18.95

Roasted Chicken Breast, Fondant Potato, Charred Onion Purée, Spinach & Garden Peas, Tarragon Sauce [GF] £18.95

8oz Dry Aged Rump Steak, Cherry Tomatoes, Field Mushroom, Chunky Chips or Fries [GF] £24.00

**Add Peppercorn Sauce or Garlic Butter +£3

SIDES £4.50 EACH

Fries · Chunky Chips · Parmesan Fries · Mixed Seasonal Vegetables · Mixed Leaf Salad

DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream [GF] £8.00

Mango Panna Cotta [PB | GF] £7.95

Selection of Three Cheeses £10.95

Eton Mess £8.95

Brymor Ice Cream & Chocolate Flake [PBA] £7.50

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