

LUNCH MENU

MONDAY TO FRIDAY 12:00 – 15:00

SATURDAY 12:00 – 16:30



TWO-COURSES £16.95 | THREE-COURSES £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]

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

Prawn Cocktail Salad, Cherry Tomatoes, Cucumber, Gem Lettuce, Marie Rose Sauce [GF]

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

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, Fries, Tomato, Rocket Salad, Peppercorn Sauce

+£5 supplement

Grilled Lemon & Herb Chicken Salad [GF]

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

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

Eton Mess, Seasonal Strawberries, Vanilla Chantilly Cream, Strawberry Purée

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 to all tables.

WINE LIST

SPARKLING

	125ml / Half Bottle / Bottle	
✓ Prosecco Primi Soli	7.00	29.95
✓ Prosecco Rosé Ca' del Console	7.50	31.95
✓ Delamotte NV	31.00	56.00
PAIRS PERFECTLY WITH: Light seafood dishes		

WHITE

	175ml / 250ml / 500ml / Bottle	
✓ La Brouette Blanc, Plaimont, France 2020	5.75 / 7.75 / 15.00 / 22.95	
✓ Sauvignon Blanc, Mancura, Chile 2022	6.30 / 8.40 / 16.25 / 24.00	
Chardonnay, First Fleet Australia, 2021	7.00 / 9.00 / 17.00 / 24.95	
✓ Pinot Grigio, Bello Tramonto, Italy 2022	6.50 / 8.75 / 16.95 / 24.95	
Chenin Blanc, Niel Joubert Byter, South Africa 2022	26.50	
PAIRS PERFECTLY WITH: Roast pork dishes and South Asian spiced dishes		
✓ Picpoul de Pinet, Languedoc-Rousillon 2021	31.95	
PAIRS PERFECTLY WITH: Shellfish		
✓ Sauvignon Blanc, Ana, Marlborough, New Zealand 2022	8.25 / 11.50 / 22.75 / 33.95	
✓ Chardonnay, Louis Latour, France 2021	41.00	

ROSÉ

	175ml / 250ml / 500ml / Bottle	
Pinot Grigio Rosé, Bello Tramonto, Italy 2022	6.50 / 8.75 / 16.95 / 24.95	
✓ La Source Gabriel, Provence 2022	10.00 / 14.00 / 27.50 / 41.00	
PAIRS PERFECTLY WITH: Salads and light fish dishes		

RED

	175ml / 250ml / 500ml / Bottle	
✓ La Brouette Rouge, Plaimont, France 2021	5.75 / 8.00 / 16.00 / 22.95	
✓ Merlot Mancura, Chile 2020		23.95
Shiraz, Puertas Antiguas, Chile 2022	6.50 / 8.95 / 16.95 / 25.25	
✓ Pinotage, Franschoek Cellar, South Africa 2020		26.95
✓ Pinot Noir, Baron Phillippe de Rothschild, France 2021	7.75 / 10.75 / 20.50 / 29.95	
✓ Montepulciano d'Abruzzo Roccastella, Italy 2020	7.95 / 10.95 / 21.00 / 31.25	
PAIRS PERFECTLY WITH: Poultry and roasted vegetables		
✓ Cabernet Sauvignon, Castel Firmian, Italy 2021		32.50
✓ Merlot, Trevenezie, Cecilia Beretta 2021	8.00 / 11.00 / 21.45 / 32.00	
✓ Malbec, Chamuyo, Mendoza Argentina 2020	7.95 / 10.95 / 21.50 / 32.00	
PAIRS PERFECTLY WITH: Red meats		
Primitivo, Mucchietto, Italy 2021		34.95
Rioja Crianza, Promesa, Spain 2019		35.00
PAIRS PERFECTLY WITH: Pork and lamb dishes		
✓ Pinot Noir, Louis Latour, France 2021		41.00

PORT

	50ml / Bottle
Graham's Late Bottled Vintage Port	4.95 / 32.00
PAIRS PERFECTLY WITH: Strong cheese	

✓ VEGAN ✓ VEGETARIAN OG ORGANIC

125ml glasses are also available upon request.

