



PROVENANCE

MONTHLY SEASONS MENU

STARTERS

HONEY AND MUSTARD GLAZED PORK BELLY, BEETROOT FREGULA **£6**

VENISON SUET PUDDING, SWEET PICKLED RED CABBAGE, JUS **£7**

SEARED KING SCALLOPS, LEEK AND POTATO **£10 (GF)**

CRAB AND CELERIAC CIGAR, APPLE CAVIAR **£7**

MUSHROOM RAVIOLI, SHAVED CHESTNUT **£7 (V)**

MAINS

DUCK BREAST, POTATO FONDANT, BRAISED PAK CHOI, CHERRY, JUS **£17 (GF)**

PAN FRIED COD, LANGOUSTINE BISQUE, BUTTERED ROMANESQUE,
PAPPARDELLE AND CAVIAR BUERRE BLANC **£16**

INDIVIDUAL BEEF WELLINGTON, MASH, CREAMED CABBAGE AND BACON **£25**

MONKFISH BOURGUIGNON, ANNA POTATO, SEASONAL VEGETABLES **£16 (GF)**

ONION AND GOATS CHEESE VOL AU VENT, CREAMED PEARL BARLEY **£14 (V)**

DESSERTS

STICKY APPLE PARKIN, APPLE SORBET, CUSTARD **£6 (V)**

TREACLE TART, CLOTTED CREAM, BAKED FIGS **£7 (V)**

MILK CHOCOLATE PANNA COTTA, CANDIED ORANGE **£6 (V) (GF)**

MILLE FEUILLE, FRUIT COMPOTE
ONLY AVAILABLE FRIDAY/SATURDAY EVENINGS **£7 (V)**

PETIT FOUR SELECTION **£6 (V) (N) (GF)**



FOOD ALLERGIES AND INTOLERANCES:
BEFORE YOU ORDER YOUR FOOD AND DRINKS
PLEASE SPEAK TO OUR STAFF IF WANT TO KNOW ABOUT OUR INGREDIENTS

(V) VEGETARIAN

(N) CONTAINS NUTS

(GF) DISHES THAT ARE/CAN BE
ADAPTED TO BE GLUTEN FREE

ALL OUR FOOD IS COOKED FRESH TO ORDER.
PLEASE BEAR WITH US AT OUR BUSIEST TIMES
AS WE DON'T SERVE FAST FOOD, WE SERVE
FRESH FOOD AS FAST AS WE CAN.

