

# WEST PARK

## RESTAURANT & BAR

### NIBBLES

**MIXED MARINATED OLIVES** £4 **ROASTED CASHEWS, OLIVES & FETA** £6.95

**ARTISAN BREAD BOARD** Grissini, Olive Oil & Balsamic £4.95

### SHARING BOARDS

**SEAFOOD PLATTER** Baked Queenie Scallops, Haddock Goujons, Mini Prawn Cocktail  
Smoked Salmon, Brown Bread & Butter

Starter for One £13.95 or Main Course for One... or Two to Share as a Starter £24.95

**BAKED CAMEMBERT** Caramelised Onions, Celery Sticks, Apple, Grapes, Artisan Bread (V)  
Starter for One £8.95 or Two to Share as a Starter £16.95

**WEST PARK MEZZE** Grilled Halloumi, Stuffed Marinated Red Pepper, Falafel, Hummus  
Aubergine Caviar, Italian Olives & Pitta Bread (V)

Starter for One £9.95 or Main Course for One... or Two to Share as a Starter £18.95

### APPETISERS

**FRENCH ONION SOUP** Grilled Gruyère Croûte £5.95

**STEAMED SHETLAND MUSSELS MARINIÈRE**

£9.95 / £15.95 Main with Skinny Fries

**GLAZED BARBEQUE & SMOKEY BACON SCOTCH EGG** Piccalilli & Crackling £6.95

**CLASSIC PRAWN COCKTAIL** Paprika Marie Rose, Crisp Baby Gem Lettuce,  
Confit Tomato & Pickled Cucumber £7.95

**BAKED QUEENIE SCALLOPS** Garlic Butter, Cheddar & Gruyère Crumb £9.95

**DUCK SALAD** Beansprouts, Spring Onion, Mooli & Sesame Dressing £8.95

**CHEDDAR & SPINACH SOUFFLÉ** Rocket & Cashew Nut Pesto (V) £7.95

**BEETROOT & GOATS CHEESE TERRINE** Crispy Rocket & Walnuts (V) £7.95

**CRAB & SALMON FISHCAKES** Lime & Lemongrass £8.95

### MAINS

**SALMON FILLET** Puy Lentils, Spinach & Red Wine Sauce £15.95

**MALAY CHICKEN** Sweet Potato, Coconut Milk, Chilli & Ginger,  
Spiced Nuts, Coriander & Lime Yoghurt £14.95

**LOIN OF VENISON** Fondant Potato, Kale & Plum Jus £19.95

**GOURMET FISH PIE** Smoked Haddock, Scottish Salmon, King Prawns, Scallop  
Lemon & Dill Velouté, Mash & Cheddar Topping, Seasonal Vegetables £16.95

**PAN FRIED WHOLE PLAICE** Crab Fritter, Celeriac Purée & Kale £18.95

**RACK OF LAMB** Rosemary & Dijon Mustard Marinade, Crushed New Potatoes,  
Oyster Mushroom, Spinach & Juniper Berry Jus £21.95

**SPINACH & MUSHROOM ROTOLO** Tomato Sauce & Sage Butter (V) £12.95

**BUTTERNUT SQUASH & PEARL BARLEY RISOTTO** Parmesan Tuile (V) £7.95 / £12.95

### CHARCOAL GRILLS

Cooking at over 400 degrees the Bertha oven sears meat, fish & shellfish whilst the emanating wood smoke adds delicious flavour.

We work closely with our master butcher choosing beef from carefully selected farms across Yorkshire & surrounding counties.

Our beef is from David Howie at Westhorpe Farm, Little Smeaton, North Yorkshire.

It is dry aged for a minimum of 21 days & matured on the bone for outstanding flavour.

**YORKSHIRE GOURMET 8OZ BEEF BURGER**

Toasted Bun, Cheese, Fries, Onion Rings & Caramelised Red Onion £13.95

**PRIME CHATEAUBRIAND** for two to share... £64.95

**100Z YORKSHIRE 30 DAY SALT AGED SIRLOIN STEAK** £25.95 **100Z YORKSHIRE 30 DAY SALT AGED RIBEYE** £26.95

All Served with a Roasted Plum Tomato, Mushroom, Proper Chips, Rocket & Parmesan Salad

Choice of Sauces – Peppercorn, Béarnaise or Garlic Butter

### SIDES - £3.50

Skinny Fries - Chunky Chips - Rocket & Parmesan Salad - Seasonal Greens - Buttered Spinach - Buttered New Potatoes

Honey Roast Squash - Black Sheep Beer Battered Onion Rings

Provenance Inns & Hotels work closely with local suppliers & growers to bring the best seasonal produce to our kitchens daily.

Day boat and sustainable fish from Hodgson's of Hartlepool. British & Yorkshire beef aged in a Himalayan salt hanging room for a minimum of 21 days.

Seasonal fruit and vegetables from farms across the county and our own kitchen garden in Felixkirk.

All our food is prepared to order so we strive to satisfy all dietary requirements.

If you require information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be applied to your bill.