

WEST PARK

RESTAURANT & BAR

NIBBLES

MIXED MARINATED OLIVES £3.95 **ROASTED CASHEWS, OLIVES & FETA** £6.95

ARTISAN BREAD BOARD Grissini, Olive Oil & Balsamic £4.95

SHARING BOARDS

SEAFOOD PLATTER Garlic & Chilli King Prawns, 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) (GF Available)

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

DUCK SPRING ROLL
Sweet Chilli Sauce £7.95

WEST PARK SALAD
Avocado, Bacon & Poached Egg £5.95 (GF)

MUSHROOM FRICASSEE
Poached Egg & Toasted Brioche (V) £6.95

BAKED GOATS CHEESE
Baby Spinach & Caramelised Red Onion (V) £7.95

SALMON FISHCAKES
Aioli & Lemon £6.95

CLASSIC PRAWN COCKTAIL
Paprika Marie Rose, Crisp Baby Gem Lettuce,
Confit Tomato & Pickled Cucumber £8.95

MAINS

MARINATED SALMON FILLET
Herb Couscous, Roasted Beets, Chive Crème Fraîche £15.95 (GF)

SLOW BRAISED VENISON & RED WINE COTTAGE PIE
Seasonal Greens £15.95

BLACK SHEEP BEER BATTERED FISH & CHIPS
Crushed Peas & Tartare Sauce £13.95

SEA BASS FILLET
Crispy Kale & Ratatouille Sauce £14.95 (GF)

ROAST CHICKEN SUPREME
Celeriac Pomme Purée, Creamy Leeks & Crispy Parsley £14.95 (GF)

CONFIT DUCK LEG
Braised Red Cabbage, Dauphinoise Potato & Red Wine Jus £14.95 (GF)

MUSHROOM RISOTTO
Oyster, Flat & Chestnut Mushrooms & Truffle Oil (V) £6.95 / £11.95

BAKED STUFFED AUBERGINES
Mozzarella, Tomato Sauce & Mixed Leaf (V) £11.95 (GF)

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

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.

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 GRAND RESERVE RIBEYE £24.95 **100Z GRAND RESERVE SIRLOIN** £23.95

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 Roasted Vegetables - 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.
GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering.
We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free.
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 applied to your bill.