

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
ROASTED PEPPER HUMMUS Pitta Bread (Vegan) £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 / 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, Vegan) (GF Available)
Starter for One £9.95 / Main Course for One or Two to Share as a Starter £18.95

APPETISERS

VINE TOMATO & BASIL PESTO SOUP
Artisan Bread (V) £5.95

STEAMED SHETLAND MUSSELS MARINIÈRE
£9.95 / £15.95 Main with Skinny Fries

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

CHARCUTERIE BOARD
Selection of Cured Meats, Homemade Pickle, Artisan Bread £7.95

BAKED HALLOUMI CHEESE
Flat Mushroom, Caponata Sauce, Crispy Basil (V) £6.95

BETROOT GNOCCHI
Roast Vegetables, Dressed Rocket (Vegan) £6.95

CHEDDAR CHEESE & SPINACH SOUFFLE
Mixed Leaves Salsa Verde (V) £7.95

THAI CRAB CAKE
Grilled Banana Leaf, Mango Chutney £7.95

CLASSIC PRAWN COCKTAIL
Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato (GF) £8.95

MACKEREL PATE
Toasted Brioche, Pickled Fennel £7.95

MAINS

PISTACHIO CRUSTED SALMON FILLET
Herb Couscous, Fine Beans, Salsa Verde £15.95

DUO OF SPRING DALES LAMB
Rump, Braised Shoulder, Carrot Purée, Fondant Potato, Baby Turnip,
Artichoke Crisps, Mint Jus £20.95 (GF)

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

SEA BASS FILLET
Spring Vegetables, Artichoke Galette, Saffron Mussels £14.95 (GF)

CHICKEN ROULADE
Parma Ham, Smoked Cheese & Slow Roast Tomato
New Season Potatoes, Buttered Kale & Tarragon Sauce £14.95 (GF)

PAN FRIED GRESSINGHAM DUCK BREAST
Tenderstem Broccoli, Pak Choi,
Lotus Root Crisps, Ginger, Chilli, Sesame Dressing £18.95 (GF)

SPRING VEGETABLE RISOTTO
Crumbled Goats Cheese & Lemon Zest (V, GF) £6.95 / £12.95

CHICKPEA, SWEET POTATO & AUBERGINE CURRY
Wild Rice & Coriander (Vegan, GF) £11.95

YORKSHIRE GOURMET 8OZ BEEF BURGER
Toasted Bun, Cheese, Fries, Onion Rings
& Caramelised Red Onion £13.95

MARINATED SWORDFISH
Spinach, Ratatouille & Basil Oil (GF) £15.95

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.

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 – Sweet Potato Wedges and Chive Crème Fraiche – 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 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.