



## STARTERS

### SEASONAL SOUP OF THE DAY

Warm Bread (V) £5.95

### CRAB CAKES

Rocket & Pickled Radish, Lemon & Garlic Aioli £9.50

### PAN FRIED PIGEON BREAST

Pickled Beetroot, Bulgur Wheat, Peas & Broad Beans £7.95

### MACKEREL CEVICHE

Tomato Salsa, Toasted Sweetcorn, Basil Oil & Flatbread £7.95

### WATERMELON & YORKSHIRE FETTLE MOSAIC

Cherry Tomatoes, Olives, Pickled Red Onion & Mint (V,GF) £6.95

### SMOKED CHICKEN CAESAR SALAD

Baby Gem Lettuce, Anchovy Fillets, Parmesan Caesar Dressing, Garlic Croutons £6.95

## SHARING BOARDS

### SEAFOOD PLATTER

Tempura King Prawns & Chilli Jam, Beetroot Cured Smoked Salmon Crayfish Cocktail, Crab Cakes & Garlic Aioli £14.95 | £25.95

### PROVENANCE PLOUGHMAN'S

Homemade Sausage Roll, Yorkshire Blue Cheese, House Pickled Vegetables, Balsamic Pickled Onions, Sourdough £10.95 | £19.95

## FROM THE GRILL



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.

**100Z GRAND RESERVE RIBEYE** £25.95

**80Z GRAND RESERVE SIRLOIN** £19.95

**GRAND RESERVE 200Z SIRLOIN** for two to share £49.95

Chunky Chips, Onion Rings  
Mushroom, Confit Tomato & Rocket Salad  
Béarnaise, Blue Cheese or Peppercorn Sauce

## MAIN COURSES

### CHICKEN CHASSEUR

Roast Breast of Yorkshire Grain Fed Chicken, Potato Purée Tenderstem Broccoli, Tarragon Oil, Chasseur Sauce (GF) £13.95

### DUO OF YORKSHIRE BEEF

Braised Beef Cheek & Slow Cooked Short Ribs, Champ Potato Turnip Purée, Mushroom Gravy & Fresh Horseradish (GF) £16.95

### HERB CRUSTED COLEY FILLET

Brown Shrimp Butter, Braised Fennel, Pickled Spring Onions £15.95

### HERITAGE TOMATO COUSCOUS

Roast Aubergine, Roast Red Peppers, Harissa & Basil (V) £13.95

## PUNCH BOWL CLASSICS

### BLACK SHEEP BEER BATTERED FISH & HAND CUT CHIPS

Mushy or Garden Peas, Tartare Sauce & Lemon £13.95

### YORKSHIRE WAGYU BURGER

Hand Cut Chips, Brioche Bun, Cheese & House Relish £14.50

### CHICKEN THIGH & LEEK PIE

Shortcrust Pastry, Mashed Potato Seasonal Vegetables & Gravy £14.95

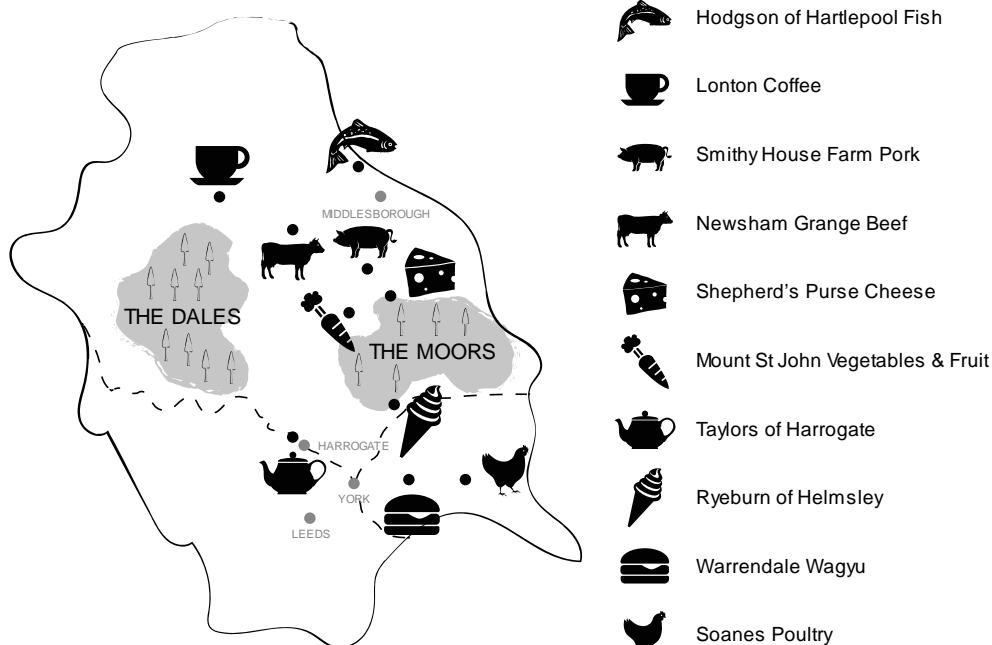
### FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Lemon & Dill Velouté, Mash & Cheddar Topping, Seasonal Vegetables £14.95

## SIDES £2.95

Roast Mini Jackets Sea Salt & Rosemary (GF)  
Chips Chunky or Skinny  
House Salad Honey & Mustard Dressing  
Broccoli Chilli & Garlic (GF)  
Seasonal Vegetables (GF)  
Black Sheep Beer Battered Onion Rings

## CELEBRATE PROVENANCE



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 added to all tables of 8 or more.