

# 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

**BETROOT & GOATS CHEESE TERRINE**  
Crispy Rocket & Toasted Walnuts (V) £6.95

### CAPRESE SALAD

Vine Tomatoes, Buffalo Mozzarella & Fresh Basil (V) £6.95/£12.95

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

**SCOTTISH SALMON FISH CAKES**  
Lemon Aioli, Mixed Leaves £7.95

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

**KING PRAWN GRATIN**  
Spicy Tomato Sauce, Lemon £8.95

## MAINS

**SALMON NICOISE SALAD**  
New Potatoes, Cherry Tomatoes,  
Soft Boiled Egg & Mixed Leaves £13.95

**DUO OF DALES LAMB**  
Rump, Braised Shoulder, Boulangère Potato, Plum Purée  
Courgette Ribbons, Rosemary Jus (GF) £21.95

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

**SEA BASS FILLET**  
Vine Tomato Risotto, Mussels, Calamari (GF) £15.95

**CHICKEN SUPREME**  
Crushed Potatoes, Squash Purée, Crispy Parsley  
Creamy Courgettes (GF) £14.95

### TRIO OF PORK

Pork Fillet, Pork Belly, Black Pudding Bon Bon, Caramelised Apple  
Cumin Carrots, Champ Mash & Red Wine Jus (GF) £17.95

### SESAME SWORDFISH

Sweet Potato Fondant, Grilled Pak Choi,  
Cucumber & Coriander Salsa (GF) £15.95

### SUMMER VEGETABLE RISOTTO

Parmesan Tuile & Lemon Zest (V, GF) £6.95 / £12.95

### CHICKPEA, SWEET POTATO & AUBERGINE CURRY

Wild Rice & Coriander (Vegan, GF) £12.95

### YORKSHIRE GOURMET 8OZ BEEF BURGER

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

## 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 Fraîche – 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.