

We use great ingredients, local artisan suppliers where possible. We use our own meats and create our own products. All our dishes are made from fresh and cooked to order.

V - Vegetarian GF - Gluten free OP - Option VEG - Vegan



BRUNCH | breakfast & lunch all day 10:30am to 2:30pm

PROVENANCE FULL

Our own Cumberland sausage wheel, cured maple bacon, black pudding, hash brown cake, smoked chipotle beans fried egg, toasted white bloomer
£15.5

STEAK AND EGGS

seared brevette med/rare fried eggs, Mojo Verdi sauce
£15.5

SMOKED HAM HOCK GF Op & POACHED EGG

English muffin, mustard hollandaise
£8.8

SMOKED BACON & FRIED EGG STACK

maple syrup, toasted sourdough bun
£8.3

SMASHED AVOCADO & POACHED EGG V GF Op

rocket, sourdough, olive oil, chilli flakes
£13.2

ADD SMOKED SALMON | ADD SMOKED BACON
£3.1

BREAKFAST MUFFIN

Cumberland sausage wheel cheese melt, fried egg stokes brown sauce
£8.8

SHAKSHOUKA V

baked eggs, roasted sweet pepper & tomatoes, eastern spices, sourdough
£9.9

FRENCH TOAST V

yogurt, maple syrup and berries
£8.3

ADD SMOKED BACON
£3.1

MUSHROOMS ON TOAST VEG Op GF Op

cream, thyme, lemon, toasted bloomer
£8.8

HOT FRIED DOUGH BALLS

rolled in cinnamon and sugar nutella dip
£7

OUR OWN SOUP GF Op

choice of bread & local butter
£6

BRUNCH EXTRAS

HASH BROWN CAKE GF	£3
TOASTED WHITE / BROWN BLOOMER strawberry jam or Marmalade	£3
MUSTARD HOLLANDAISE SAUCE GF	£2.5
Extra SMOKED SALMON GF	£3.1
Extra CRISPY BACON GF	£3.1
Extra CUMBERLAND SAUSAGE RING	£3.75
Extra BLACK PUDDING	£3.5
Extra POACHED OR FRIED EGG GF	£1.5

SENSATIONAL SANDWICHES

We make daily stone baked sourdough, white & wholemeal bloomer bread

PROVENANCE CLUB

hot chicken, maple smoked bacon gem lettuce, tomatoes, egg mayo
£11

THE BLT

grain mustard mayonnaise
£9

HOT TURKEY & STUFFING

apricot & pork sausage stuffing whole cranberry sauce, pot of gravy
£9

THE JOHN MONTAGU

Hot Roast Beef on sourdough caramelised onion & gravy fresh root horseradish
£10

LANCASHIRE CHEESE PLOUGHMAN

crumbly or creamy, baby gem, gherkins, apple, tomato, cucumber, fruit chutney
£9

HONEY & MUSTARD ROAST HAM PLOUGHMAN

baby gem, gherkins, apple, tomato, cucumber fruit chutney
£9

JUST ASK

we have most fresh ingredients to create your own
£ on request

NOT JUST A SIDE

SKINNY FRIES GF Op	£3
THICK CUT CHIPS in beef dripping GF	£3.5
TRUFFLE FRIES GF Op Parmesan, truffle oil, chives	£4
POUTINE GF Op hot fries, rich beef gravy, organic curd, chives	£5.5
THICK CUT SALT & PEPPER CHIPS GF Op mixed peppers, spring onions & chilli flakes	£4
RED SALAD , sweet tomatoes, red onion, GF radicchio, olive oil & balsamic lemon dressing	£4
GREEN SALAD baby gem, courgette, fennel watercress, herb dressing GF	£4

IMPORTANT INFORMATION:

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Full allergen information is available in the restaurant. Or email / phone us to request this information

COFFEE & OTHER

Roasted by Coffee Exchange of Clitheroe

semi skimmed milk | Almond | Oat

CAPPUCCINO	£3.6
LATTE	£3.6
FLAT WHITE	£3.6
ICED COFFEE , flat or frothy shake	£3.6
AMERICANO milk on the side?	£3
ESPRESSO single double	£2.8 £4
CORTADO double espresso, touch of milk	£4
MOCCA hot chocolate & single espresso	£4.5
HOT CHOCOLATE Cadburys, hot milk & marshmallows	£4
MONIN SYRUP FLAVOURS	65p

TEA from the MANOR

A Cheshire company, specialists in all that is Tea. Loose leaf in a filtered glass pot

£3.90 milk | lemon

ENGLISH BREAKFAST classic black morning tea
EARL GREY FLOWER a black tea scented with delicate citrus & bergamot twist, blue cornflower adding a floral note
GREEN MINT a beautiful blend of green & mint tea, refreshing and natural mint scent
CAMOMILE relaxing & soothing drink, no caffeine, light & bright with slight juicy flavour
CHUN MEE GREEN smooth & subtly sweet everyday green tea from China, popular for its health, well being and detoxing benefits
GIN & TONIC a delicious white tea, apple, lemon peel, rose petals & an aroma of gin. Something very different.
BLUE LADY rich black leaves with marigold blossom and grapefruit. Giving a light sweet fruity brew. Anytime day /night
RED BERRIES delightful blend of hibiscus, grapes, elderberries, black and blueberries. Puts a fruity step into a summer time feel
PASSION FRUIT, GUAVA & MANGO a green tea, with a heady floral and sweetness from the fruits

SOFT DRINKS

SAN PELLEGRINO SPARKLING INFUSED MINERAL WATER 330ml **£3**

Lemon
Blood orange
Pomegranate & orange
Grapefruit
Lemon & mint

BUNDEBURG 3 day craft brewed Oz non alcohol soft beer 375ml

Root beer
Ginger beer

FOLKINGTONS PURE PRESSED 250ml **£3.3**

Orange juice
Pineapple
Cranberry
Summerberries
Cloudy pear
Cloudy apple
Mango
Elderflower
Summer berries
Pink Lemonade

FENTIMANS OLD SCHOOL 275ml **£3.5**

Dandelion & Burdock
Rose lemonade
Ginger beer

CLASSIC CANS 330ml **£2.5**

Coke
Diet Cola
Sprite
Fanta

BEER & WINE

DRAUGHT

Angelo Poretti 5% abv half | pt **£2.7 | £5**
Shipyards IPA 4.3% abv half | pt **£2.5 | £4.8**

BOTTLED

Peroni 330ml abv **£4**
Peroni 30ml gluten free abv **£4.2**
Heinikin 0/0 **£4**

WHITE WINE **175 | 250 | Bottle**

House White **£5 £6.5 £18**
Dudley Stone, chenin, S.A **£6 £8 £22**
Chardonnay, Spain **£6.5 £9 £25**
Sauvignon blanc, Chilli **£7 £10 £28**

ROSE WINE **175 | 250 | Bottle**

House White **£5 £6.5 £18**
Tempranillo, Spain **£6 £8 £22**
Wild Wood Zinfandel, California **£6.5 £9 £25**
Running Duck, light organic, SA **£7 £10 £28**

RED WINE **175 | 250 | Bottle**

House Red **£5 £6.5 £18**
Wild Wood Shiraz, California **£6 £8 £22**
Cabernet Sauvignon, Chilli **£6.5 £9 £25**

PROSECCO

bottle 200ml **£6**
Bottle **£25**