

BUTCHERS BLOCK

BEEF | LAMB | PORK



Visit our Provenance Butchers. Choose your cuts of meat, weight and cooking preference. Along with a great range of sides & sauces

Our Butchers Meat is cooked in our Charcoal fired INCA Oven

at Provenance
home
WESTHOUGHTON

SMALL PLATES perfect starters, sharing or as a main

ROSEMARY BAKED FOCACCIA **V**

olive oil and balsamic
£6.5

OLIVES MARINADE **Veg, GF**

herbs, lemon & chilli
£5.6

ROASTED BALSAMIC TOMATOES **VEG**

smooth citrus tofu, focaccia wafers,
aleppo pepper
£7.8

WHIPPED FETA **V**

dukkah, flat breads
£7.95
extra flat bread **£2.75**

TRUFFLE PUFFS **V Op**

panko crumb, cheesy buttery mash
pecorino, truffle mayonnaise
£8.8

TIGER PRAWNS & SQUID **GF Op**

nduja butter, focaccia sponge
parsley
£15.95

BLACKENED CHICKEN

jerk spices, corn salsa
£14.5

PORK BELLY BITES **GF**

cumin salt, chimichuri
£9.1

NOT JUST A SIDE DISH

SURF with your TURF

3 tiger prawns, nduja butter

£6

BABY ROASTED POTATOES, rosemary, garlic

£4.3 GF | Veg

POTATO ROSTI, fried onions

£4.5 GF | Veg

SKINNY FRIES

£3.95 GF | Veg

TRUFFLE FRIES, parmesan, truffle oil, chives

£5.8 GF

POUTINE, skinny fries, rich beef gravy, organic curd

£6.3 GF

PEA, BACON & CABBAGE FRICASSE

cooked in chicken stock, dash of cream

£4.5 GF

CHARRED FRENCH BEANS, chilli & ginger

£4.2 GF | Veg

SLOW ROASTED TOMATOES, in thyme & garlic

£3 GF | Veg

CARAMELISED ONION JEWELS

baby onions in port reduction

£3 GF | Veg

HOME RED SALAD, sweet tomatoes, red onion, radicchio, balsamic & lemon

£4.95 GF | Veg

HOME GREEN SALAD, baby gem, courgette fennel watercress, herb dressing

£4.95 GF | Veg

SIDE DIPS

aioli | sriracha mayo | truffle mayo

£2.7 GF

SAUCE AU POIVRE

peppercorns, brandy, stock & cream

£3.5 GF

SAUCE DIANE

mushrooms, french mustard, brandy, stock & cream

£3.5 GF

BERNAISE

whipped egg yolks & butter, fresh tarragon

£3.5 GF

CHIMICHURRI

fresh green herbs, olive oil, garlic, chilli

£3.5 GF

LARGER PLATE, great for sharing also

CHATEAUBRIAND

presented for 2 guests
roasted rosemary new potatoes
slow cooked tomatoes, garlic & thyme
Home's green salad, béarnaise sauce
£35
per guest

HOME BURGER **GF Op**

pretzel bun, beef patty
pickles, sriracha
cheese rarebit
crispy onions
£14.8

GLAZED SALMON

soy, honey, ginger, sesame, salted
cabbage, edamame beans
£17.2

SMOKED DARK PORK RIBS

black treacle, stout glaze
pickled chillies, green onion
£14.9

MISO COD

mirin, saki & miso marinade
roasted cauliflower leaves, sesame
£17.9

HOME GREEN BURGER **Veg**

pretzel bun, plant patty
pickles, sriracha
cheese rarebit, crispy onions,
£14.5

HARISSA ROASTED CAULIFLOWER

tabbouleh, crumbled feta
yoghurt, pomegranates
£14.9 **VEG Op**

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

WE USE GREAT INGREDIENTS, locally sourced where possible. We focus on offering innovative dishes and at value for money. Our food is all prepared in house and cooked fresh. We don't serve fast food, just fresh food as fast as we can. Please have patience during a busy service

ALLERGENS: Please let us know of any allergens or intolerances as you order. We have an allergens chart available also on request. Please note our recipes and dishes are prepared in a kitchen that is not allergen free, as such traces can be found within the environment

BUTCHERS BLOCK



BEEF | LAMB | PORK

We use John Penny & Sons Farm (Yorkshire) outdoor grass fed cattle for our meat on our butchers block counter.

Visit our Provenance Butchers. Choose your cuts of meat, weight and cooking preference
Choose from the menu a great range of sides & classic sauces

Our Butchers Meat is cooked in our Charcoal fired INKA Oven at searing heat to lock in flavour

We price our menu in 100g but the weight will adjust the final price. Some dishes (eg T-Bone) will come in larger sizes for logical reasons. For "Old school" conversion an average steak is 8oz (old Money" equivalent to 220g "new money"

BEEF

FILLET	£ 7.8	100g
FRENCH style FILLET, rolled crust of 3 types crushed peppercorns	£ 8.0	100g
SIRLOIN steak	£ 4.2	100g
RIBEYE steak	£ 4.2	100g
BAVETTE, marinade of garlic & rosemary, recommend med/rare only	£ 2.4	100g
T-BONE, a joint of sirloin & fillet on the bone	£ 3.3	100g

LAMB

LAMB CHOPS	£ 3	100g
LEG of LAMB STEAK, marinade of olive oil, mint & honey	£ 3	100g

PORK

PORK LOIN, rolled in Italian herbs & lime	£ 1,9	100g
PORK FILLET	£ 2.1	100g
PORK CHOP, in bone	£ 1.1	100g

