

provender

Snacks

- Nocellara olives 4
*Haggis bon bons, smoked mash & peppercorn sauce 6

Shellfish

- Three tempura oysters & wild garlic aioli 8.5
Porthilly oyster 2.5
½ doz 12.5

Starters

*2course £17 before 7pm *3courses £20

- Hand dived scallops 12
black pudding & granny smith apple
- Steamed blue mussels 7
wild garlic butter
- *Loch Duart salmon tartar 7
cucumber, fennel & mustard
- *Ham hock & crispy hen`s egg 7
new season asparagus, pea & ham velouté

- Crab & lobster bisque 8
chive cram & croutons
- *Pork, bacon & hazelnut terrine 7
house pickles, pear & prune chutney & sourdough toast
- *(v) Burrata mozzarella 7
marinated Isle of Wight tomatoes & sourdough toast
- Seared squid 7
chilli, garlic, spinach & olive

Mains

- 600g grilled native lobster 21.5 / 41
wild garlic butter, lobster salad & French fries
- Glenarm Estate Shorthorn ribeye steak 23
spinach, peppercorn sauce & french fries
- Rack of Borders lamb 20
Jersey royal, broad beans, courgettes, olives, rosemary jus
- *Border Bavette steak 17
bone marrow, broccoli, anchovy butter & fries
- *Bouillabaisse 16
market fish & shellfish, rouille, croutons
- Shetland salmon 18
shellfish bisque, asparagus & smoked mash
- Spring vegetable tartlet 12
asparagus, broad beans, peas & courgette with crispy egg & fine herb dressing

- Whole Holy Island crab 24
dressed brown meat, salad & French fries
- Sweet cure bacon chop 17
dandelion waldorf salad & mustard sauce
- Wood pigeon 16
Boulangère potatoes, smoked bacon, peas a la Française
- *Beef burger 12
lettuce, tomatoes, pickles, toasted onion seed brioche & fries
- Peterhead cod 19
marinated Isle of Wight tomatoes, fennel & samphire
- *Fish & chips 12
Tempest beer battered haddock, triple cooked chips & minted peas
- *Spinach, leek & goat`s cheese risotto 12
wild mushrooms, parmesan & pumpkin seeds

Sides

- French fries 2.5 Smoked mash 2.5
Peas a la Française 4 Marinated Isle of Wight tomatoes 4

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