

provender

Sample Menu

Snacks

- Nocellara olives 4
- Spiced mixed nuts 3.5
- Langoustine wontons with chilli & garlic dipping sauce 6

Shellfish

- Pickled mussels 5
- Three tempura oysters & wild chive mayo 9.5
- Lindisfarne oyster 2.5
1/2 doz 15

*2course £18 before 7pm *3courses £22

Holly Island crab 9

San Marzano tomato gazpacho & dressed white crab

*Smoked chicken, ham hock & black pudding 7

pickled girolles & piccalilli

Haggis bon bons 7

swede marmalade & peppercorn sauce

*Grilled mackerel 6

Red currant dressing, preserved rhubarb & natural yogurt

Chargrilled black tiger prawns 10

Ndaja butter

*(v)Stichill Jersey's crowdie 6

salt-baked beetroot, sorrel, horseradish sorbet

*Duck, pigeon & quail terrine 7

house pickles, pear & prune chutney & sourdough toast

(v) Burrata mozzarella 7

grilled white peach salsa, pinenuts & sourdough toast

Glenarm Estate Sirloin steak 23

Fine beans, Montpellier butter & French fries

Grilled native lobster 22 / 42

wild garlic butter, lobster salad & French fries

*Borders bavette steak 17

Bowland estate leaves, bone marrow & French fries

*(v)Summer vegetable tartlet 12

broad beans, peas & courgettes with a crispy egg & fine herbs

*Fish & chips 16

Tempest beer battered haddock, triple cooked chips & mushy peas

*Hot smoked salmon salad 12

Bowland estate leaves & vegetables, honey & mustard dressing

*Provender Bouillabaisse 16

market fish, tiger prawn, mussels, rouille & croutons

Moules frites 12

1/2 kilo of mussels marinere, French fries & salad

Cannon of Borders lamb 19

braised leg, broad beans, courgettes, olives, rosemary jus

Roast duck breast 22

salt baked beetroot, watercress & orange

Pear, blue cheese, apple & walnut salad 9

Bowland estate leaves, blue cheese dressing

Wild John Dory 17

Samphire, courgette, cucumber & oyster beurre blanc

French fries 2.5 Roasted beetroot 3.5

Bowland estate mixed salad 3