

provender

Sample Menu

2course £18

3courses £22

Starters

Smoked chicken, ham hock & black pudding
pickled girolles & piccalilli

Grilled mackerel
greengages, gooseberries & preserved rhubarb

(v)Stichill Jersey's crowdie
salt-baked beetroot, sorrel, horseradish sorbet

Duck, pigeon & quail terrine
house pickles, pear & prune chutney & sourdough toast

Mains

Roast Borders Top side of beef (£3 supplement)
Yorkshire pudding, seasonal vegetables, horseradish sauce & red wine gravy

Borders bavette steak
Bowland estate leaves, bone marrow & French fries

Fish & chips
Tempest beer battered haddock, triple cooked chips & mushy peas

Provender Bouillabaisse
market fish, tiger prawn, mussels, cockles & clams with rouille & croutons

Hot smoked salmon salad
Bowland estate leaves & vegetables, honey & mustard dressing

Desserts

Cranachan
Maxton strawberries & raspberries, elderflower & lemon

Dark chocolate brownie sundae
chocolate, vanilla & speculoos ice cream, brownie pieces, chocolate

Crème Brûlée
burnt vanilla cream

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