

# provender

## Snacks

- Bread & butter 1.5
- Nocellara olives 4
- Spiced mixed nuts 3.5
- Aged parmesan arancini 6

## Shellfish

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

## Jerusalem artichoke & celeriac velouté 6

*young leeks, smoked haddock*

## Perthshire Wood pigeon 9

*pickled brambles, grapes, granola*

## Haggis Bon bons 6

*turnip puree*

## Grilled mackerel 8

*fennel & cucumber, compressed apple & dill oil*

## (v)Stichill Jersey's crowdie 6

*salt-baked beetroot, sorrel, horseradish sorbet*

## Venison, duck & quail terrine 7

*house pickles, plum chutney & sourdough toast*

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## Glenarm Estate Sirloin steak 24

*fine beans, red wine sauce & French fries*

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## Borders bavette steak 17

*fine beans, baked bone marrow & French fries*

## Fish & chips 16

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

## Oban seatrout 16

*leek, crab bisque & mussels*

## Smoked salmon & caper salad 13

*seasonal vegetables, leaves & mustard dressing*

## Roast duck breast 19

*girolles, roasted winter squash & jus gras*

## North Sea cod 17

*wild mushrooms, caramelised cauliflower puree, crispy kale*

## Moules marinière 14

*1/2 kilo of Shetland mussels, French fries & salad*

## (v)Roasted winter squash risotto 12

*onion squash, parmesan, toasted seeds & crispy kale*

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French Fries 3.5 Mashed potatoes 3.5

Mixed salad 3 Salt baked beetroots 4

HAND CRAFTED IN THE BORDERS