

provender

Snacks

Bread & truffle butter 1.5
Spiced mixed nuts 3.5
Nocellara olives 4

Shellfish

Lindisfarne oyster 2.5
½ doz 15

Cullen Skink 7

Shetland mussels, smoked haddock & maris pear potatoes

Celeriac & apple velouté 6

black truffle oil & hazelnut praline

Haggis bon bons 6

swede marmalade & red wine sauce

Rabbit paté 7

sourdough toast & house pickles, onion chutney

Loch duart salmon tartar 8

beetroot, apple & mustard

Salt-baked beetroot 6

blue murder cheese, salad & croutons

To share (for 2 guests)

Whole baked camembert 12

garlic, rosemary & sourdough toast

Dunglass estate Mangalitsa pork chop 18

apple sauce, honey glazed piccolo parsnips & duck fat roasties

Slow roasted Munchkin pumpkin 14

puy lentils, caramelised pumpkin & celeriac, hazelnuts & sage

Partridge 17

salt-baked beetroot, celeriac & pickled red cabbage purée

Pheasant 17

oyster mushrooms, house black pudding, smoked mash potatoes & game sauce

Borders venison casserole 15

smoked bacon, baby onions & mushrooms, mashed potatoes

Roasted bronze turkey breast & confit leg 17

duck fat roasties, honey glazed piccolo parsnips & sprouts

North Sea cod 17

caper & parsley beurre noisette, Bowland kale, caramelised cauliflower purée

Panna Cotta 6

thyme poached plums, heather honey sorbet

Apple, pear & chocolate crumble 6

vanilla ice cream

Christmas pudding 7

brandy butter

Cheese 9

selection of fine cheeses, damsel biscuits & frozen grapes

(please note game may contain shot)

HAND CRAFTED IN THE BORDERS