

provender

Dinner Menu

6:30pm – 9pm Wednesday – Saturday

Sourdough baguette & butter £1.5
Spiced mixed nuts £2.5
Garlic & herb olives £3

Borders ham & cheese fritters £3.5
Loch Fyne oysters, shallot dressing, lemon
£2.75ea/dozen £15

Starters...

Leek & potato soup, Teviot smoked cheddar rarebit, Worcestershire sauce £5.95
Potted Borders pheasant, piccalilli, sourdough toast £6.95
Teviot smoked salmon, soft boiled egg, pickled cucumber, gravadlax dressing £8.95
Crispy haggis, mash, swede marmalade, peppercorn sauce £5.95
Baked goats cheese, last year's crab apple jelly, baby leaves £5.95

Mains...

Borders beef		
<i>Bred & raised in the Borders of Scotland</i>		
<i>42 day Aberdeen Angus</i> rump 250g £12	<i>35 day Aberdeen Angus</i> ribeye 200g £18	<i>35 day Shorthorn fillet 200g</i> £23

Beer-battered North Sea haddock, triple cooked chips, malt vinegar peas, tartar sauce £12.95
Roast Scottish scallops, crispy pork cheek, sweet onions & apple £9.95/18.95
Baked North Sea Cod, olive oil mash, Holy Island crab, tender broccoli, chilli & garlic £16.95
Perthshire red deer venison haunch, mustard mash, Angelo plums £18.95
Celeriac steak, six hour Portobello mushroom, cherry tomatoes on the vine, triple cooked chips
£12.95

Whole roasted Cumbrian free range chicken, choice of five sides £38 (for 2-3 people)

Sides...

Veggie & leaf salad £3/£9
Triple cooked chips £3.5
Skinny chips £3.5
Mash £3

Tender broccoli & almonds £4
Béarnaise Sauce £2.5
Peppercorn Sauce £2.5
Garlic & herb butter £1.5

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Something sweet...

Yorkshire rhubarb & almond Bakewell tart, stem ginger ice cream £4.95

Sticky toffee pudding, vanilla ice cream £5.95

70% dark chocolate delice, salted caramel, hazelnuts & passionfruit sorbet £6.95

Selection of handmade ice creams & sorbets £3.95

Selection of British cheeses, chutney, grapes & oatcakes £11

Blue Murder (Tain, Scottish highlands: soft, creamy, bold vein, cow's milk), Isle of Mull cheddar (Inner Hebrides, Scotland: sharp, hard, white cow's milk), Gubbeen (Cork, Ireland: washed rind, semi-soft, cow's milk)

Tea & Coffees

Americano £2.10

Long Black £2.60

Latte £2.60

Cappuccino £2.60

Flat White £3.00

Mocha £3.10

Espresso/Macchiato £1.50

Hot Chocolate £3.00

Liqueur coffee £4.50

(Jameson Whiskey, Wester spiced rum, Remy Martin VSOP, cross brew coffee liqueur, baileys)

English Breakfast Tea £2.00

Speciality Tea £2.50

(Peppermint, Rooibos, Lapsang Souchong, Early Grey)

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