

provender

Lunch 11:30am – 2:30pm Monday - Saturday

Dinner 6pm – 9pm Wednesday – Saturday

Sourdough baguette & butter £1.5
Dry roasted peanuts £2
Garlic & herb olives £3

Lindisfarne oysters, shallot dressing, lemon
£2.75ea/ 1/2 dozen £15
Baked oysters, crispy beef, chardonnay,
rosemary £2.95each

Starters...

Crispy haggis, mash, swede marmalade, peppercorn sauce £5.95
Potted Borders beef, piccalilli, sourdough toast £6.95
Teviot smoked salmon, soft boiled egg, pickled cucumber, gravadlax dressing £8.95
“Brandade” Portuguese salt cod pâté, black olive crumb, sourdough toast £4.95
Crispy borders ham & cheese fritters, tomato jam £5.95/£9.95
Classic steak tartare £9.95
Baked camembert, last year’s crab apple jelly, baby leaves £5.95/£11.95 (for 2 people)

Mains...

Borders beef		
<i>Bred & raised in the Borders of Scotland</i>		
<i>42 day Aberdeen Angus</i> rump 250g £13	<i>35 day Charolais</i> Ribeye 200g £19	<i>35 day Simmental fillet 200g</i> £24

Beer-battered North Sea haddock, triple cooked chips, malt vinegar peas, tartar sauce £12.95
Baked North Sea Cod, olive oil, mash, tender broccoli, chilli & garlic £16.95
Perthshire red deer venison haunch, mustard mash, Angelo plums £16.95
Celeriac steak, Portobello mushroom, cherry tomatoes on the vine, skinny chips £12.95
Scottish scallops cooked in their shell, garlic & herb butter, salad & skinny chips £16.95

Sides...

Veggie & leaf salad £3/£9
Triple cooked chips £3.5
Skinny chips £3.5
Mash £3
Butter & herb heritage potatoes £3
Tender broccoli & almonds £4
Braised red cabbage £2.5
Peppercorn Sauce £2.5
Garlic & herb butter £1.5

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Something sweet...

Yorkshire rhubarb & almond Bakewell tart, vanilla 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 fine 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

(Jameson Whiskey £4.50, Wester spiced rum £5, Remy Martin VSOP £6.50, Cross brew coffee liqueur £5.50, Baileys £4.00)

English Breakfast Tea £2.00

Speciality Tea £2.50

(Peppermint, Rooibos, Lapsang Souchong, Early Grey, Green, Strawberries & Cream)

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