

provender

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

Dinner 6pm – 9pm Wednesday – Saturday

Sourdough baguette & butter £1.5

Dry roasted peanuts £2

Wild garlic pesto mixed Italian olives £3.5

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

Smoked & cured salmon tartare, beetroot, apple & fennel £7.95

Potted Borders beef, piccalilli, sourdough toast £6.95

Cured Loch Etive trout carpaccio, citrus, radishes, yoghurt £7.95

Classic steak tartare £9.95

Burrata mozzarella, wild garlic pesto, baby leaves £6.95

Mains...

Borders Stock

*Bred & raised in the Borders of Scotland
All served with watercress salad & a choice of
skinny fries, triple cooked chips or mashed potatoes*

42 day Shorthorn

Rump 250g £18

35 day Charolais

Ribeye 200g £24

35 day Simmental

Fillet 200g £29

2 Bone rack of Borders

Hogget £19

Roast cumbrian chicken, roasted potatoes, broad beans & smoked bacon, wild garlic £16.95

Baked goats chesse, beetroot, apple & hazelnut salad £10.95

Beer-battered North Sea haddock, triple cooked chips, malt vinegar peas, tartar sauce £13.95

Baked North Sea cod, olive oil, Holy Island crab, mash, tender broccoli, chilli & garlic £18.95

Spring vegetable risotto, broad beans, peas, purple sprouting broccoli, cherry tomatoes, burrata
& fine herb salad £12.95

Scottish scallops cooked in their shell, garlic & herb butter, salad & skinny chips £17.95

Sides...

Veggie & leaf salad £3/£9

Triple cooked chips £3.5

Skinny chips £3.5

Mash £3

Purple sprouting broccoli & almonds £4

Peppercorn Sauce £2.5

Garlic & herb butter £1.5

All prices include VAT at the current rate. Food and drink allergies and intolerances: before you order your food and drinks, please speak to our team if you would like to know about any ingredients.

provender

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

Dinner 6pm – 9pm Wednesday – Saturday

Something sweet...

Yorkshire rhubarb & almond Bakewell tart, vanilla ice cream £4.95

Sticky toffee pudding, vanilla ice cream £5.95

Dark chocolate & caramel mousse, candied orange, hazelnut, passionfruit sorbet £5.95

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, 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)

All prices include VAT at the current rate. Food and drink allergies and intolerances: before you order your food and drinks, please speak to our team if you would like to know about any ingredients.