

# provender

## By the glass...

### White wine

Viogner, *Terre de Lumiere*  
125ml £4.8 / 175ml £6.7

### Red wine

Merlot, *Tendem*  
125ml £4.3 / 175ml £6

### Virgin...

Bowland Estate red gooseberry lemonade £3.5

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## Melrose Menu

*Three courses for £25*

*Available lunchtime and early evening until 7pm*

### To start

Caesar salad with Bowland estate leaves & Cheviot cheddar

Ham hock & chicken terrine, summer veg, pickles  
Salad of Bowland estate veggies, torn mozzarella (v)

### Main courses

Baked North Sea cod, shellfish risotto, broad bean salsa  
6oz rump steak, skinny chips, watercress salad  
Grilled tender broccoli, Strathdon blue arancini & toasted hazelnuts (v)

### Dessert

70% dark chocolate mousse & crème Chantilly  
Vanilla crème brûlée, Borders berries & shortbread  
Cheviot cheddar, chutney, grapes & baguette

## Snacks

Sourdough baguette & butter £1.50

Dry roasted peanuts £2

Garlic stuffed Halkidiki olives £3.5

## Oysters

Lindisfarne oyster, shallot dressing, lemon £2.75 each  
½ dozen £15

Tempura oyster with ponzu mayo & herring caviar  
£2.95 each

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## Starters

Scotch broth, freshly baked bread £4

Spinach & watercress soup, soft poached egg,  
croutons £4 (v)

Crispy haggis, mash, swede marmalade, peppercorn  
sauce £7

Salad of Bowland estate veggies, baby carrots,  
beetroots, leeks, mozzarella & extra virgin olive oil  
vinaigrette £7 (v)

Smoked & cured salmon tartare, beetroot, apple £7

Scottish scallops, gazpacho dressing, marinated  
tomatoes and olives £10

## Borders stock

*Beef served with watercress salad, a choice of  
skinny fries, triple cooked chips or mashed potatoes*

35-day Limousin rump 200g £17

35-day Shorthorn sirloin 200g £25

Borders grouse £22

Peppercorn sauce £2.5

## Mains

House steak- cheeseburger, smoked bacon, dill  
pickles, house sauce & skinny fries £13.5

Butter chicken curry, basmati rice, poppadum,  
pickles & yoghurt £13.5

Borders red deer venison casserole, heritage carrots,  
smoked bacon, onions, mushrooms & mashed  
potatoes £16.5

Beer-battered North Sea haddock, triple cooked  
chunky chips, malt vinegar peas, tartar sauce £14.5

Holy Island crab-crust cod, shellfish & saffron  
risotto, broad bean salsa £17

Whole North Sea lemon sole, capers, parsley, Anya  
potatoes & lemon butter sauce £22.5

Grilled Tender broccoli, Strathdon Blue arancini,  
toasted hazelnuts £13.5 (v)

Hogarth's Mill pearl barley & Berwickshire pea  
risotto, rainbow chard, pickled mushrooms &  
pumpkin seeds £12 (v)

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### On the side £4

Veggie & leaf salad

Tender broccoli, kale &

garden peas

Triple cooked chips

Skinny fries

Mash

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### Provender to take home

Lemon & herb salad dressing £3.95

Bakewell slice £3.95