

# provender

## Snacks

Sourdough baguette & butter £1.5

Nocellara olives £3.5

Lindisfarne oyster, shallot dressing, lemon £2.95 each or ½ dozen £17

Tempura oyster, champagne aioli & herring caviar £3.2 each or ½ dozen £19

## To Share

Charcuterie of coppa salami, prosciutto & bresaola, pickles, truffle butter & toast £8/ £14

Whole baked Highland Brie, redcurrant jelly, crispy bacon bits & baguette £12

## Starters

Langoustine bisque, chive cream & croutons £6

Caesar salad, romaine, smoked bacon, croutons, Cheviot cheddar £6

Spinach, watercress & wild garlic soup, poached egg, crispy grated potato £5

Chicken, truffle & hazelnut terrine, duck liver pate, chicken crackling, sweet & sour baby onions £7

Confit Loch Etive trout, golden beetroots, dill £7.5

Grilled purple sprouting broccoli, Strathdon blue cheese croquet, roasted hazelnut dressing £7

West coast king scallop, brown shrimp gratin, spinach, lobster bechamel £14

## Mains

8oz 42-day aged Aberdeen Angus ribeye steak, peppercorn sauce, skinny fries & house salad £24

Isle of Lewis mussels, basil, smoked bacon, pinenuts & cream, bread & butter, skinny fries £13

Beer-battered North Sea haddock, triple cooked chunky chips, malt vinegar peas, tartar sauce £13

Borders cheeseburger, smoked bacon, dill pickles, house sauce & skinny fries £13

Wild Tweed Valley rabbit, smoked bacon, tarragon, cider & cream, black pudding, sautéed potatoes & hisbi cabbage £17

Crispy soy braised celeriac steak, stir fried spring onion, broccoli & black beans, smoky chilli & garlic sauce £13

Roast fillet of North Sea cod, provencal borlotti beans, fennel, extra virgin olive oil £17

Roasted Borders lamb rack, wilted hisbi cabbage, braised shoulder, crispy potato cake, wild garlic jus £20

Orkney langoustines, garlic & herb butter, skinny fries & house salad £26

## To share

800g 42-day aged bone in rib of Aberdeen Angus beef, peppercorn sauce & a choice of three sides £60

## Sides

Triple cooked chips, skinny fries, purple sprout broccoli, hisbi cabbage, house salad £4 each

## Desserts

Rhubarb & fig Bakewell tart £3.5

Coffee & walnut cake £4

Chocolate fondant with vanilla ice cream & hazelnut praline £6

Caramelized lemon tart & lemon sorbet £6

Scottish cheese board £11

Selection of three petit fours £3.5

Affogato, Three Hills espresso poured over vanilla ice cream £5 add a selected liquor for £2.5

Selection of handmade ice creams and sorbets £4

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