

# provender

Award winning restaurant quality food to take away.

11am – 3pm / 6pm – 8.30pm

Order delicious home-made food on

01896820319 or email

eat@provendermelrose.com

## Fresh oven ready meals to cook at home

Traditional cottage pie £7

Mediterranean vegetable lasagne £7

Butter chicken curry & pilau rice £7

**3 For £20**

*78p in every £1 you spend with us stays in the Scottish Borders Region – please remember this when choosing to buy even just a cup of coffee or glass of wine*

**Buy two main meals and get one kids meal for free**

Nocarella olives £3.5

Sourdough baguette & butter £1.5

Lindisfarne tempura oyster, champagne aioli &

herring caviar £3.20 or 1/2 £10

## Mother's Day Takeaway Menu

Langoustine bisque £5

Spinach, watercress & wild garlic soup £3

Whole baked Highland brie to share, crispy bacon bits, redcurrant jelly & baguette £9

Caesar salad, romaine, smoked bacon, croutons, Cheviot cheddar £6 / £10

Grilled purple sprouting broccoli, Strathdon blue cheese croquette, roasted hazelnut dressing £7/ £11

Confit Loch Etive trout, golden beetroots, dill £7/£11

Roast rump of Aberdeen Angus beef, roast potatoes, hispi cabbage, beef gravy & Yorkshire pudding £12

Roast rump of lamb, roast potatoes, hispi cabbage, Yorkshire pudding & lamb gravy £12

8oz 42-day aged Aberdeen Angus rump, peppercorn sauce, skinny fries £12

Isle of Lewis mussels, basil, smoked bacon, pinenuts & cream £9

Beer-battered North Sea haddock, triple cooked chunky chips £10

Borders cheeseburger, smoked bacon, dill pickles, house sauce & skinny fries £10

Roast fillet of North Sea cod, Provencal borlotti beans, fennel, extra virgin olive oil £14

Crispy soy braised celeriac steak, stir fried spring onion, broccoli & black beans, smoky chilli & garlic sauce £9

## Sides

Fries, chunky chips, purple sprouting broccoli, hispi cabbage £2.5each

## Desserts

Rhubarb bakewell tart £3

Lemon tart £4

Scottish cheese selection £7

## Kids Menu

Mini battered fish, chips & peas £6

Chipolata sausages, crushed potatoes, gravy and seasonal vegetables £5

Crispy chicken goujons, chips & peas £5

Tomato penne pasta, grated cheddar & garlic bread (v) £4

## Wine list

Red wine

Tempranillo, Marques de la Musa, Spain £10

Merlot, Tendem Pays D' Oc, France £14

White wine

Chenin Blanc, William Robertson, South Africa £12

Sauvignon Blanc, Taringi, France £14

## Beer list

Tempest, Armadillo IPA 330ml £2.50

Tempest, Long white cloud 330ml £2.50

Tempest, Dark Elemental 330ml £2.80

Tempest, Yule, Scotch Ale 330ml £3.00

## Allergy advice

Please speak to our staff about the ingredients in your meal, when making your order. Thank you