

provender

Wednesday Special Menu

Starters

- Crispy ham hock, black pudding & haggis croquettes, swede marmalade & peppercorn sauce £7
- West coast king scallops baked in their shells, basil, garlic & pinenut butter £12
- Marinated heritage tomato & compressed watermelon salad, feta cheese & sweet and sour candied jalapeño dressing £6 (Vg)
- Burrata mozzarella, grilled flat peaches, East Coast Cured air-dried ham, basil leaves & roasted hazelnut dressing £7
- Pan roasted Perthshire wood pigeon breast, new season Scottish girolles, garlic confit & broad bean fricassee, bramble & sherry caramel £8

Mains

- 35 day aged Aberdeen Angus rump (220g), peppercorn sauce, house salad & skinny fries £18
- Beer battered North Sea haddock, triple cooked chunky chips, malt vinegar peas, tartare sauce £14
- BBQ bacon cheeseburger, skinny fries & house salad £12
- Provender cheeseburger, tomato, lettuce, pickles, house sauce, skinny fries & house salad £12
- Miso glazed aubergine katsu burger, katsu curry mayo, 'kimchi' cabbage, skinny fries & salad £10 (v)
- Roasted North Sea cod, fricassee of herb gnocchi, broad beans, Scottish girolles & fennel salami, champagne butter sauce £16.5
- Perthshire venison haunch, salt baked baby beetroots, baby carrots, parsnip mash & port and blackcurrant gravy £19
- Bowland estate baby leek & Strathdon blue cheese filo quiche, Romanesco, rainbow chard & pickled baby vegetable salad £12 (v)

Wednesday Special

Unlimited, bottomless mussels mariniere
Served with skinny fries & house salad
£16.5

Desserts

- Border berries trifle, elderflower custard, champagne jelly, berry sorbet £6
- Salted caramel cheesecake, vanilla ice cream & butterscotch sauce £7
- Dark chocolate fondant, hazelnut praline, chocolate ice cream £7
- 70% dark chocolate delice, coffee ice cream £6
- Fine Scottish cheese selection & accompaniments £9