

provender

Starters

- Crispy ham hock croquette, Berwickshire pea & mint velouté & pea flowers £7
- Shetland mussels in their half shells with basil, garlic & pinenut butter & fresh bread £7
- Marinated heritage tomato & compressed watermelon salad, feta cheese & sweet and sour candied jalapeño dressing £6 (Vg)
- Buratta mozzarella, grilled flat peaches, East Coast Cured air-dried ham, basil leaves & roasted hazelnut dressing £8
- Free range Aberdeenshire chicken, duck & wood pigeon terrine, Scottish girolles, blackberries & pickled heritage carrots £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, peas, Scottish girolles & buttons, fennel salami & champagne butter sauce £16.5
- Perthshire venison haunch, salt baked baby beetroots, baby carrots, mash, port & blackcurrant gravy £19
- Pan fried herb gnocchi, Bowland estate baby leeks, romanesco & chard, new season Scottish girolles & Strathdon blue cheese £13 (V)

Specials

- Bottomless mussels mariniere, skinny fries & house salad * £16.5
- Native Scottish lobster bites served in its shell, lemon & black pepper aioli, house salad & skinny fries £26

Desserts

- Greengage trifle, elderflower custard, champagne jelly, berry sorbet £6
- Salted caramel cheesecake, vanilla ice cream & butterscotch sauce £7
- Dark chocolate fondant, hazelnut praline, vanilla ice cream £7
- Selection of home-made ice creams & sorbets £4
- Scottish cheese selection & accompaniments £9

*1.5 hours availability per person, bottomless mussels only