

provender

Snacks

Lindisfarne Oyster 3

Nocerella olives 4

Haggis bon bons 4

Starters

Dunglass Estate Mangalitza pork & foie gras rillettes, cornichons, toasted baguette 7

Eyemouth seafood chowder – smoked haddock, salmon, pollack, cold water prawns & cockles 8

Smoked duck, Bowland Estate french beans, radishes, orange, lambs lettuce & hazelnut dressing 8

Slow cooked Frazerburgh monkfish cheeks in a light tomato & basil sauce, mussels, seared squid & sliced green olives 9

Orkney king scallops baked in their shells, Thai style lemongrass & coriander butter & peanut crumb 13

Bowland Estate heritage beetroot carpaccio, chicory, Strathdon blue cheese & candied walnuts 6

Main Courses

35 day Aberdeen Angus rump steak, house salad, skinny fries & peppercorn sauce 18

Tempest beer battered North Sea haddock, chunky chips, tartare sauce & malt vinegar peas 13,5

Provender rump steak cheeseburger, pickles, house sauce, skinny fries & house salad 12
..... add bacon, egg, blue cheese, brie 1,5ea bbq sauce 0,5

Soy, honey & miso glazed celeriac burger, katsu mayo, kimchi cabbage, house salad & fries 11

Borders lamb rump, violet artichokes, french beans, confit tomatoes & anya potatoes, basil pesto & jus 18

Perthshire venison haunch, butternut squash, chanterelles, spinach & parsley & port gravy 19

Roast Eyemouth cod, chorizo, cockles, coco beans & sauce Nero 17

Crispy cauliflower tacos, corn tortillas, guacamole, soured cream, coriander, ancho chilli salsa 12

Skinny fries, triple cooked chunky chips, house salad, seasonal vegetables 4 each

To Finish

Salted caramel tart, crème fraiche 7

Milk chocolate sphere, mousse, brownie, cocoa nib tuile & hot chocolate sauce 8

Amalfi lemon & peach posset, caramelised white chocolate crumb 7

Selection of Scottish cheeses & accompaniments 9

Ice creams & sorbets 4

Petit fours 4

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