

provender

Starters

- Dunglass Estate Mangalitza pork & foie gras rillettes, cornichons, toasted baguette 7
- Slow cooked Frazerburgh monkfish cheeks in a light tomato & basil sauce, mussels, seared squid & sliced green olives 9
- Smoked duck, Bowland Estate french beans, radishes, orange, lambs lettuce & hazelnut dressing 8
- Bowland Estate heritage beetroot carpaccio, chicory, Strathdon blue cheese & candied walnuts 6
- Haggis bon bons with swede marmalade 6

Mains

- 35-day aged Aberdeen Angus rump (220g), peppercorn sauce, house salad & skinny fries 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 aubergine burger, katsu mayo, kimchi cabbage, house salad & fries 10

Desserts

- Salted caramel tart, crème fraiche 7
- Amalfi lemon & peach posset, caramelised white chocolate crumb 7
- Selection of Scottish cheeses & accompaniments 9

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