

provender

Vegan menu

Bowland Estate beetroot carpaccio, roasted hazelnut
dressing 6

Grilled violet artichokes & tenderstem broccoli,
fennel, lemon & extra virgin olive oil 8

~

Soy, honey & miso glazed celeriac burger, “kimchi”
cabbage, house salad & skinny fries 12

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

~

Dark chocolate brownie, cocoa nib tuile, chocolate
ice cream 6

Forest fruit parfait, raspberry sorbet 6

We source all the vegetables for this menu from a walled garden
@ The Bowland Estate, Galashiels

*All prices include VAT at the current rate. Food and drink allergies and
intolerances: before you order your food and drinks, please speak to our team if
you would like to know about any ingredients.*