

# provender

## Snacks

Roasted chorizo & red wine sauce 6

Nocerella olives 4

Haggis bon bons 4

## Starters

Outdoor reared pork & mushroom dumpling soup, pickled chinese cabbage & shimeji mushrooms 8

Eyemouth seafood chowder- smoked haddock, salmon, pollock, cold water prawns & cockles 9

“Oeuf en cocotte”- baked eggs with truffle bechamel, smoked duck & slow cooked onions 8

Frazerburgh monkfish cheeks, tomato & basil sauce, mussels, squid & sliced green olives 10

Orkney king scallops baked in their shells, XO sauce, slow cooked pork belly, spring onion & crackling crumb 13

Roasted muscade pumpkin, grilled kale leaves, goats cheese, pumpkin seeds & pomegranate molasses 7.5 (v)

## To Share

Whole baked Highland brie, crispy bacon bits, grape jelly & baguette 12

## Grill

Provender rump steak cheeseburger, pickles, house sauce, skinny fries & house salad 14

..... add bacon, egg, blue cheese, brie 1.5each

35 day aged Aberdeen Angus sirloin (220g), house salad & skinny fries 23,5

Whole Mulard duck breast (350g), fleur de sel, skinny fries & house salad 23,5

“Tournedos Rossini” prime Borders beef fillet, pan seared foie gras, truffle red wine sauce & skinny fries 35

peppercorn, red wine, blue cheese 3,5

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

Tempest beer battered North Sea haddock, chunky chips, tartare sauce & malt vinegar peas 14,5

Puff pastry game pie, venison, pheasant, mallard & foie gras, caramelized sprouts & bacon, game chips & red wine sauce 19

Crispy portobello mushroom burger, blue cheese bechamel, crispy onions, herb aioli, pickles, house salad & skinny fries 14 (v)

Roasted Borders lamb rump, layered crispy potatoes & haggis, kalettes from Bowland Estate, swede marmalade & roasting jus 19

Tandoori spiced monkfish & mussel curry with root vegetables, sticky rice & crispy mussels 20,5

Borders partridge & confit legs, braised puy lentils, Koffmann’s cabbage with smoked bacon, carrots & celeriac 19

Celeriac, potato & smoked cheddar puff pastry pie, truffled cheesy leeks & kalettes 14 (v)

## To Finish

Caramelised apple baked Alaska flambeed in Calvados, gingerbread ice cream 9

Dark chocolate & almond praline mousse, Florentine biscuits, salted caramel bon bons & crème fraiche 8

Pear & milk chocolate bread & butter pudding, vanilla ice cream 7

Selection of Scottish cheeses & accompaniments 9

Ice creams & sorbets 4

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