

provender

Takeaway Menu

Available every Friday & Saturday 4.30pm – 7.30pm

Starters.....

Haggis bon bons & peppercorn sauce 5

Whole baked Highland brie, pigs in blankets, redcurrant jelly & baguette 13.3

Eyemouth seafood chowder & toasted baguette 6.7

Mains....

Whole mulard duck breast, house salad, skinny fries & choice of blue cheese or peppercorn sauce 23.3

30 Day aged Aberdeen Angus sirloin steak (220g), house salad, skinny fries & choice of blue cheese or peppercorn sauce 21.3

Tempest beer battered North Sea haddock, chunky chips, tartare sauce & malt vinegar peas 12

Provender cheeseburger, pickles, house sauce, skinny fries & house salad 10.4

Double Provender bacon cheeseburger, pickles, house sauce, skinny fries & house salad 12.5

Provender black, black & blue cheeseburger, smoked bacon, black pudding & blue cheese, pickles, house sauce, skinny fries & house salad 12.5

Buffalo chicken burger, bread crumbed chicken fillet, buffalo wing sauce, blue cheese ranch dressing, lettuce & tomato, skinny fries & house salad 10

Roasted Borders lamb rump, layered crispy potatoes & haggis, kalettes from Bowland Estate, swede marmalade & roasting jus 15.8

Crispy soy & miso glazed celeriac burger, kimchi cabbage, katsu curry mayo, house salad & skinny fries 9.2
(v)

Panko crusted portobello mushroom burger, blue cheese bechamel, crispy onions, house salad & skinny fries 9
(v)

Desserts.....

Dark chocolate mousse- brownie sundae 4.2

Lemon meringue pannacotta 4.2

Black forest gateau sundae 4.20

Selection of Scottish cheeses & accompaniments 6.5

Sunday Roast 10

Available only on Sunday from 12pm – 2.30pm

Roast turkey breast

Roast topside of Borders beef

Butternut squash wellington

All served with pigs in blankets, Yorkshire pudding, roast potatoes, cauliflower cheese, roast carrots, parsnips & traditional gravy