

provender

Snacks

Kalamata & gordal olives 4 Haggis scotch egg & brown sauce 4 Ham hock fritters & wild garlic mayo 4

Starters

Orkney hand dived scallops “fish & chips”, mushy peas, beer batter scraps, malt 12
Burrata mozzarella, n’djua, fresh & salted broad beans & preserved lemon 9
Dressed new season Wye Valley asparagus, soft poached egg, hollandaise & hazelnuts 9 (v)
Grilled Scottish langoustines, wild garlic butter 12
Watercress & rocket bavarois, salad of fresh peas, asparagus, radish & black olives, parmesan foam 7 (v)
Wild game, prune & pistachio terrine, spiced pear chutney & toasts 8
Pan roasted quail, confit legs, sautéed spring greens, grapes & pinenuts, tarragon & mustard seed jus 9

Main Courses

Confit pork belly & Orkney scallop XO, steamed pak choi, black garlic emulsion & rice wine jus 19
Borders lamb fillet & slow cooked breast, griddled cucumber & artichokes, mint jelly & lamb jus 19
35 day aged Borders sirloin of beef, skinny fries, parmesan & rocket salad & béarnaise 24
Gigha halibut fillet, Wye Valley asparagus, crisp potato terrine & sauce Choron 19
Crisp & fluffy herb gnocchi, roast artichokes, broad beans, pinenuts & sage butter sauce 16 (v)
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
Soy, honey & miso glazed celeriac burger, katsu mayo, kimchi cabbage, house salad & fries 10 (v)

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

To Finish

Dark chocolate & salted caramel praline marquise, milk ice cream 7
Black forest gâteau, cherry sorbet 7
Amalfi lemon pannacotta, Yorkshire rhubarb, green pistachios & raspberry sorbet 7
Fine Scottish cheese selection, spiced pear chutney, oat cakes, celery & apple
-Auld Reekie, Clava brie, Lanark blue, Cora Linn, Elrich log, 3 or 5 – 9/13
Ice creams & sorbets 4

provender