

provender

Snacks

- Sourdough bloomer & Maldon sea salted butter 4
- Kalamata & gordal olives 4
- Charcuterie of smoked duck, duck & green olive terrine, duck rilette, pickles & sourdough toast 16

Starters

- Crispy black pudding, soft poached hens egg, house brown sauce, smoked bacon & frisee salad 6
- Tuna tartare, Japanese dressing, crushed avocado, wasabi mayo 11
- Wild mushroom, celeriac, roscoff onion & gnocchi, parmesan emulsion 7 (v)

Main Courses

- 35-day aged Borders sirloin of beef, skinny fries, parmesan & rocket salad & béarnaise 23
- Corn fed chicken, girolles, sweetcorn & roasted Jersey royals & chicken sauce 18
- Scottish Hake, gremolata, courgettes, gnocchi & lobster vinaigrette 16
- Crispy panko courgette filled with goats cheese & basil mousse, tomato & chilli fondue 14.5 (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 & green salad 12
- add bacon, egg, blue cheese, brie 1.5ea

- Rosemary & garlic roasted Jersey royals 4
- Skinny fries 4
- Chunky chips 4
- Parmesan & truffle fries 5

- Green salad 3
- House salad 4
- Seasonal vegetables 4
- Baby gem Caesar salad 4

To Finish

- Gariugette strawberries, white chocolate namelaka, elderflower meringues & Chantilly cream 7
- Black forest gateaux, Chantilly cream 7
- Passion fruit tartlet, lime chantilly cream & pistachios 7
- Fine Scottish cheese selection, spiced pear chutney, oat cakes, celery & apple
- Auld Reekie, Clava brie, Strathdon blue, Cora Linn, Elrich log, 3 or 5 – 9/13