

provender

Snacks

- Sourdough bloomer & Maldon sea salted butter 4
- Kalamata & gordal olives 5
- Cumbræ oyster tempura & buffalo sauce 4.5

To share

- Charcuterie of duck, green olive terrine, rilette, saucisson sec, pickles & sourdough toast 18

Starters

- Mullard duck, chicken & game & pistachio terrine, plum & prune chutney & sourdough toast 8.5
- Crispy haggis, confit duck, fried hens egg, house brown sauce 7.5
- Cold smoked Loch Etive trout, beetroots, horseradish, watercress & hollandaise 9.2

Main Courses

- Pan roasted venison loin, figs, wild mushroom tartlet & sauce Grand Veneur 29
- 8oz Borders sirloin of beef, skinny fries, rocket salad & béarnaise 25.5
- Herb crusted Borders lamb loin, slow cooked shoulder "ratatouille", green sauce & jus 23
- Pan fried Scottish cod, chilli & garlic squid & courgettes, bouillabaisse sauce 20.5
- Steamed wild halibut, haricot bean cassoulet, sea vegetables & langoustine butter sauce 26
- Tempura courgette flowers, filled with goats cheese & mousse, tomato & chilli fondue 14.5 (v)
- Tempest beer battered North Sea haddock, chunky chips, tartare sauce & malt vinegar peas 14
- Provender rump steak cheeseburger, house sauce, pickles, skinny fries & green salad 13.5
- add bacon, egg, blue cheese, brie 1.5ea
- Skinny fries 4
- Chunky chips 4
- Parmesan & truffle fries 5
- House salad 3
- Seasonal vegetables 4
- Bowland Estate anya potatoes 4

To Finish

- Peach, white chocolate & almond bread and butter pudding, raspberry sorbet 7
- Black forest gâteau, cherry sorbet 7
- Kelso apple crumble crème brûlée 7
- Fine British cheese selection, spiced pear chutney, oat cakes, celery & apple
- Smoked Lancashire, Baron Bigod, Lanark Blue, Cora Linn, Elrich log, 3 or 5 – 9/13
- Ice creams & sorbets 4
- Affogato 5