

provender

Snacks.....

Sourdough bloomer & Maldon sea salted butter 4
Kalamata & gordal olives 5
Cumbrae 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 & pine nut terrine, plum & prune chutney & sourdough toast 8.5
Crispy haggis, confit duck, fried hens egg, house brown sauce 8
Provençal fish soup, rouille, croutons & grated smoked Lancashire cheese 8.5
Cold poached Loch Etive trout, beetroots, horseradish, watercress & hollandaise 9.2
Wild mushroom tartlet, soft poached egg, mushroom & onion puree, chestnuts & truffled breadcrumbs 9.5 (v)

Main Courses.....

Pan roasted venison loin, figs, wild mushroom tartlet & sauce Grand Veneur 28.5
8oz Borders sirloin of beef, skinny fries, rocket salad & béarnaise 27
Herb crusted lamb loin, slow cooked shoulder "ratatouille", green sauce & jus 25.5
Pan fried cod, chilli & garlic squid, courgettes, bouillabaisse sauce 21
Steamed wild halibut, haricot bean cassoulet, sea vegetables & langoustine butter sauce 26
Butternut squash, morangie brie & pumpkin seed filo pie, Romanesco broccoli, pickled shimeji, chestnut puree, toasted hazelnuts & pomegranate molasses 16
Tempest beer battered North Sea haddock, chunky chips, tartare sauce & malt vinegar peas 15
Provender rump steak cheeseburger, house sauce, pickles, skinny fries & green salad 14.5
..... add bacon, egg, blue cheese, brie 1.5ea

Skinny fries 4
Chunky chips 4
Parmesan & truffle fries 5

House salad 3
Seasonal vegetables 4
Roasted anya potatoes 4

To Finish.....

Yellow peach tarte tatin, vanilla ice cream 8
Black forest gateau, cherry sorbet 8
Kelso apple crumble crème brûlée 8
Fine British cheese selection, spiced pear chutney, oat cakes, celery & apple
-Smoked Lancashire, Baron Bigod, Lanark Blue, Cora Linn, Elrich log, 3 or 5 – 11.5/15
Ice creams & sorbets 4
Affogato 5

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29th September