

# provender

## Snacks.....

Sourdough bloomer & Maldon sea salted butter  
Kalamata & gordal olives

## To share.....

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

## Starters.....

Mullard duck, chicken & game & pine nut terrine, plum & prune chutney & sourdough toast  
Crispy haggis, confit duck, fried hens egg, house brown sauce  
Cold poached Loch Etive trout, beetroots, horseradish, watercress & hollandaise  
Wild mushroom tartlet, soft poached egg, mushroom & onion puree, chestnuts & truffled breadcrumbs (v)

## Main Courses.....

8oz Borders sirloin of beef, skinny fries, rocket salad & béarnaise  
Butternut squash, morangie brie & pumpkin seed filo pie, Romanesco broccoli, pickled shimeji, chestnut puree, toasted hazelnuts & pomegranate molasses  
Tempest beer battered North Sea haddock, chunky chips, tartare sauce & malt vinegar peas  
Provender rump steak cheeseburger, house sauce, pickles, skinny fries & green salad  
..... add bacon, egg, blue cheese, brie 1.5ea

Skinny fries	House salad
Chunky chips	Seasonal vegetables
Parmesan & truffle fries	Roasted anya potatoes

## To Finish.....

Black forest gateau, cherry sorbet  
Fine British cheese selection, spiced pear chutney, oat cakes, celery & apple  
-Smoked Lancashire, Baron Bigod, Lanark Blue, Cora Linn, Elrich log