

provender

Snacks.....

Sourdough bloomer & Maldon sea salted butter 4
Kalamata & gordal olives 5
Madras curry crispy croquettes & lemongrass mayo 4

To share.....

Whole baked brie, pigs in blankets, redcurrent jelly & toasted sourdough 17

Starters.....

Cod brandade, soft poached hens egg, truffled crouton & potted shrimp butter 8
Burnside partridge & black pudding ballotine, pear, apple & walnut 8
Heritage beetroot, endive & blue cheese salad, moscatel vinaigrette 6.5
Tempura mixed vegetables, Shio Koji celeriac, soy king oyster mushroom & tender broccoli, ponzu tamari dipping sauce 7.5
Beer battered monkfish scampi & lemon aioli 12

Main Courses.....

8oz Scotch rump steak, truffled cauliflower cheese, wilted spinach, skinny fries & peppercorn sauce 20
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
Winter vegetable curry, poppadum & rice 10
Confit duck leg, braised puy lentils, pickled carrots, sweet & sour duck sauce 18.5
Mi-cuit butter poached organic salmon, haricot beans, tender broccoli & mussel butter 22.5
Roast North Sea cod, olive oil mash, roast cauliflower, sauce grenobloise 17.5

Skinny fries 4
Chunky chips 4
Parmesan & truffle fries 5

House salad 3
Seasonal Vegetables 4

To Finish.....

Black forest gateau & raspberry sorbet 8
Honey, pistachio, olive oil & polenta cake, Madagascan vanilla ice cream, blood orange & grapefruit granita & lemon thyme oil 7
Forced Yorkshire rhubarb & vanilla pannacotta, white chocolate crumb & micro mint 7
Fine British cheese selection, spiced pear chutney, oat cakes, celery & apple
-Gubbeen, Old Lochnagar, Tunworth, Lanark Blue, Blackmount, Goats cheese crottin 3 or 5 – 11.5/15
Ice creams & sorbets 4
Affogato 5

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