

provender

Snacks.....

Sourdough bread & Maldon sea salted butter 4.5

Kalamata & gordal olives 4.5

Starters.....

Yorkshire asparagus, crispy Tola Ash goats cheese, heritage tomato chutney – pinenuts & orange 9.5

Mulard duck, venison & chicken terine, spiced pear chutney, pickles & toasted sourdough 9

Tuna tartar, Japanese dressing, crushed avocado, mango, radishes & wasabi 11

Basque seafood fondue - monkfish cheeks, mussels, cod, clams & king prawn - fried tomato & garlic sauce & Arbequina extra virgin olive oil 14

Panko confit pork belly & black pudding bites, crackling & dandelion salad, house brown sauce 9

Main Courses.....

8oz Scotch sirloin steak, wild garlic butter, skinny fries & house salad 26

Honey, lemon & sunflower glazed chicken breast, corn on the cob, watercress, aioli, jus & rosemary fries 19.5

Borders lamb fillet stuffed with spinach & pistachios, fresh peas “a la francaise” confit garlic & jus 27.5

8oz North Sea monkfish steak, Arbequina olive oil, lemon, new season Italian broad beans & samphire – courgette fries 33.5

Steamed lemon sole, scallop & prawn mousse, British asparagus, potato rosti, citrus beurre blanc 29.5

Tempest beer battered North Sea Haddock, chunky chips, tartare sauce & malt vinegar peas 17

Provender rump steak cheeseburger, house sauce, pickles, skinny fries & green salad 16

..... add bacon, egg, blue cheese, brie 2ea

Crispy celeriac burger, house kimchi, katsu curry mayo, skinny fries & house salad 15

Skinny fries 4.5

Chunky chips 4.5

Parmesan & truffle fries 6.5

Corn on the cob 4.5

Purple sprouting broccoli & almonds 5.5

House salad 3.5

To Finish.....

Triple chocolate praline gateau, chocolate ice cream 9

Yorkshire rhubarb & custard trifle 8

Salted caramel tart, crème fraiche sorbet 8

Fine cheese selection, spiced pear chutney, oat cakes, celery & apple

-Tunworth, Arran Truckle, Pont L`Eveque, Lanark Blue, Sainte Maure de Touraine, Gubbeen
3 or 6 – 13/16

Ice creams & sorbets 6.5

Affogato 7.5

provender