

provender

Set menu

11:30-2 / 4:30-6

(Wednesday to Friday)

(Saturday 11:30am – 6pm)

(Sunday 11:30am – 2pm)

Crispy haggis, poached egg & house brown sauce

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Cantaloupe melon vinaigrette, prosciutto crudo & virgin rapeseed oil

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Moules Mariniere, sourdough

Bavette steak, garlic & herb butter, skinny fries & house salad

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

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Wild mushroom & spinach tagliatelle, pine nuts & parmesan

Dark chocolate pot, Chantilly cream

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Pear & forest fruit crumble, vanilla ice cream

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Tunworth cheese, chutney, oatcakes & grapes

2 Courses for £22.5

3 Courses for £26.5