

provender

Snacks.....

Selection of bread & cultured butter 4.5

Mixed marinated olives 4

Cumbræ oyster mignonette 3.5 each or 19 for 1/2 dozen

Starters.....

Tempura courgette flower filled with mozzarella & mascarpone, heirloom tomato & olive salad 9

Free range pork rillettes, spiced pear chutney, cornichons & toasted sourdough 7.5

Tuna tartare, Japanese dressing, avruga caviar, spring onion & chawanmushi 9.5

Roasted shellfish platter – black tiger prawns, king scallop, Cumbræ oyster, marinated Galician octopus & mussels – chilli, garlic & cold-pressed rape seed oil 17

Seared Tweed Valley roe deer venison loin, celeriac, beetroot, hazelnuts & date jelly 11

Wild mushroom & spinach tagliatelle, pine nuts & parmesan 8 / 16

Evening specials...

Native lobster grilled in garlic & herb butter, house salad & skinny chips 28 / 50

Surf & Turf – 6oz Bavette steak & roasted half lobster, house salad & skinny fries 36

Grand fruits de mer for two – 1/2 native lobster, king scallops in their shells, roasted cod fillet, mussels, oysters, octopus, black tiger prawns, grilled in garlic & herb butter 68

Main Courses.....

Free range chicken & crayfish Dijonaise, confit breast & leg, herb roasted potatoes, spinach 18.5

Roasted Borders lamb sirloin & confit belly, Bowland estate garden vegetables, seeded swiss chard, Boulangère potatoes & lamb jus 26.5

Pan roasted cod, braised fennel, shellfish crostini, sauce Bouillabaise 21

Glenarm Estate salt chamber aged 8oz sirloin steak, garlic & herb butter, skinny fries & house salad 29

Tempest beer battered North Sea Haddock, chunky chips, tartare sauce & malt vinegar peas 15.5

Provender cheeseburger, house sauce, pickles, skinny fries & green salad 14.5

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

Crispy celeriac burger, house kimchi, katsu curry mayo, skinny fries & house salad 13.5

Skinny fries 4.5

Chunky chips 4.5

Parmesan & truffle fries 6

House salad 2.5