

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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Grilled Bowland estate purple broccoli & Lanark blue cheese

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Provençal fish soup, rouille & croutons

Manx Loaghtan lamb shoulder hot pot, seasonal vegetables

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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

Rich chocolate truffle gateaux, coffee ice cream & crème fraiche sorbet

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Bowland estate apple crumble, vanilla ice cream

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Baron Bigod cheese, chutney, oatcakes & grapes

2 Courses for £22.5

3 Courses for £26.5

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