

provender

Snacks.....

Company bakery sourdough & cultured butter 4
Crispy oxtail croquettes & house brow sauce 5
Mixed marinated olives 3
Cumbrae oyster mignonette 3.5 each or 19 for 1/2 dozen

Starters.....

Three baked Orkney king scallops in their shell, house kimchi, XO sauce 15
Bowland estate broccoli & Stilton soup, seeded sourdough 4.5
Wild game, chicken & pistachio terrine, spiced pear chutney, cornichons & toasted sourdough 8.5
Tuna tartare, Japanese dressing, avruga caviar, spring onion & chawanmushi 9.5
Tweed Valley wood pigeon & haggis croustillant, Bowland grape jelly, fig & pickled pear 11.5
Wild mushroom & spinach tagliatelle, pine nuts & parmesan 8 / 16

Main Courses.....

Glenarm Estate salt chamber aged 8oz sirloin steak, garlic & herb butter, skinny fries & Bowland estate fine beans 29
Roast Tweed Valley partridge, Stornoway black pudding & smoked pancetta, celeriac, pear & almond 19.5
Tweed Valley venison loin, Bowland mirabelle plums, king oyster mushrooms, duck fat roasted potatoes, sauce Grand Veneur 27.5
Seared John Dory fillet, gratin of Bowland estate truffled leeks, fennel & potatoes, lobster butter sauce 29
Plaice on the bone, brown butter, capers, skinny fries & house salad 16
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 5
House salad 2.5