

# provender

## Starters...

Tweed Valley wild game terrine, prune & pear chutney, pickles & sourdough toast 9.5

Butternut squash, feta & pinenut raviolo, shitake mushrooms, crispy sage & parmesan cream 10

Provender "prawn cocktail", North Atlantic crevettes & prawns, Bloody Mary cocktail sauce, avocado & devilled bacon 12.5

Tweed Valley pigeon & haggis croustillant, Bowland grape jelly, fig & pickled pear 11.5

Three Orkney king scallops baked in their shells with white port & garlic butter, topped with herbed breadcrumbs 16

Bowland Estate beetroot, chicory & orange salad with whipped Lanark blue cheese & candied pecans 8

## To Share...

Whole baked Highland brie, redcurrant jelly, pigs in blankets & toasted sourdough 18

Hot shellfish platter for two, mussels, crevettes, king prawns, scallops & oysters, garlic & herb butter sauce 38

Pancetta wrapped British turkey breast filled with sage & onion stuffing, crispy braised turkey leg, pigs in blankets, Bowland sprouts, chestnuts, roast potatoes & gravy 20

Pan seared Mulard duck breast, confit duck leg & black pudding croustillant, beetroot, dates & Madeira sauce 28

28-day aged Aberdeen Angus sirloin, slow braised short rib pie topped with Tunworth mash, beef fat carrots & sauce Bordelaise 32

~ All served with roasted potatoes ~

## Main Courses...

Wild halibut "Cullen skink", mussels & smoked haddock, Romanesco & confit potatoes 27.5

Seared Peterhead cod, roast pumpkin, king prawns & herb gnocchi, king prawn bisque 24

Butter roasted gnocchi, Jerusalem artichoke, mushroom & vegetarian haggis, sprouts & chestnuts, caramelised cauliflower velouté 19

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

28day aged Dexter cheeseburger, pickles, house sauce, skinny fries & house salad 16

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

Winter vegetable curry, pilau rice, papadums 17.5

Skinny fries 4  
Triple cooked chips 4

Parmesan & truffle fries 4.5  
House salad 4