

provender

Snacks.....

- Company Bakery sourdough & cultured butter 4
- Mixed marinated olives 3
- Cumbrae oyster mignonette 3.3 each or 18 for 1/2 dozen
- Baked Cumbrae oyster with "XO buffalo sauce" 3.9

Starters...

- Free range Berkshire pork & cep rillettes, house piccalilli, toasted brioche 7
- Soy glazed seared seabass, apple, fennel & dashi emulsion 8.5
- Dexter short rib croquette, house brown sauce, poached egg 8
- Three Orkney king scallops baked in their shells with sherry & garlic butter, topped with herbed breadcrumbs 16
- Crispy soft egg, Jerusalem artichoke velouté, mushrooms & truffle oil 7
- Wild mushroom & spinach tagliatelle, pine nuts & parmesan 7 / 14

Main Courses...

- Roast Tweed valley roe deer loin, mashed potatoes, "Grand Mère", sauce Grand Veneur 28
- Confit chicken cassoulet, Toulouse sausage, pork collar, braised white beans, spinach & tender broccoli 19
- Roast tranche of wild halibut, mashed potatoes, serrano ham, tender broccoli & béarnaise 29
- Seared fillet of Eyemouth hake, crushed dill potatoes, wilted spinach & hot tartare sauce 18.5
- Tempest beer battered North Sea Haddock, chunky chips, tartare sauce & malt vinegar peas 15.5
- Provender cheeseburger, pickles, house sauce, skinny fries & house salad 15.5
- add bacon, egg, blue cheese, brie 2ea
- Crispy celeriac burger, house kimchi, katsu curry mayo, skinny fries & house salad 14.5

Skinny fries 4

Triple cooked chips 4

Parmesan & truffle fries 4.5

House salad 3

Turn over for Set Menu →

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Set menu

11:30-2/ 4:30-6

(Wednesday to Friday)

(Saturday 11:30am – 6pm)

(Sunday 11:30am – 2pm)

Potted beef, house piccalilli & toasted sourdough

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Provençal fish soup, rouille, gruyere & croutons

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Jerusalem artichoke soup, truffle oil & chives

Aberdeen Angus bavette steak, house salad, skinny fries & peppercorn sauce

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Baked haddock, poached egg, crushed potatoes, tender broccoli & sauce béarnaise

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Wild mushroom & spinach tagliatelle, pine nuts & parmesan

Dark chocolate fondant, rum & raisin ice cream

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Rhubarb & apple crumble, vanilla ice cream

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Baron Bigod, chutney, oatcakes & grapes

2 Courses for £25

3 Courses for £30

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