

provender

Snacks.....

Cumbræ oyster mignonette 3,3 each or 18 for ½ dozen
Baked Cumbræ oyster with “XO buffalo sauce” 3,9
Tempura Cumbræ oyster with wasabi mayo & caviar 4,8

Company Bakery sourdough & cultured butter 4
Mixed marinated olives 3

Starters...

Tweed Valley wood pigeon & foie gras filo wellington, celeriac, apple & truffled game jus 15
Confit Loch Duart salmon cured in yuzu kosho, edamame, ponzu dashi & avruga caviar 12
Dexter short rib croquette, house brown sauce, poached egg 8,5
Tempura softshell crab & black tiger prawns, xo mayo, mango, wasabi & coriander 18
Classic steak tartar 10 / 20 (28-Day aged Aberdeen Angus, Gilshriston farm, East Lothian)
Perthshire asparagus & leek vinaigrette, crispy soft boiled egg 9,5
Berwickshire pea velouté, pulled ham hock & crème fraiche 8

Main Courses...

Barbary duck breast, caramelised chicory, carrots, roast potatoes & sauce agrodolce 29add
seared foie gras 8
Cheviot lamb loin & crispy saffron braised leg, peas a la francaise & lamb jus 26,5 (Heatheryhall
farm, Biggar)
28-Day aged Longhorn rump steak, house salad, tempura mushrooms, skinny fries & béarnaise 28
(Gilshriston farm, East Lothian)
Seared fillet of wild Halibut, Perthshire asparagus, morels, Jersey royals, champagne & caviar velouté 33
Baked Eyemouth cod fillet lined with chorizo & nduja, braised haricot beans, spinach, salt cod
croquette & sauce vierge 19,5
Tempest beer battered North Sea Haddock, chunky chips, tartare sauce & malt vinegar peas 17,5
Provender cheeseburger, pickles, house sauce, skinny fries & house salad 16,5
..... add bacon, egg, blue cheese, brie 2ea
Crispy celeriac burger, house kimchi, katsu curry mayo, skinny fries & house salad 14,5
Violet artichoke, spinach & pine nut tagliatelle, roast lemon, garlic & parmesan cream 18

Skinny fries 4
Triple cooked chips 4

Parmesan & truffle fries 4,5
House salad 3

Turn over for Set Menu →

provender

7th of April 2023

provender

Set menu

11:30-2/ 4:30-6

(Wednesday to Friday)

(Saturday 11:30am – 6pm)

(Sunday 11:30am – 2pm)

Pork & cep rilette, house piccalilli & toasted sourdough

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Smoked mackerel & horseradish pate, pickled cucumbers & toasted sourdough

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Leek vinaigrette, soft boiled egg, wild garlic aioli

Steak haché, peppercorn sauce, house salad & skinny fries

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Lightly breaded plaice fillets, Jersey royals, peas & béarnaise

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Violet artichoke, spinach & pine nut tagliatelle, roast lemon, garlic & parmesan cream

Lemon pannacotta, Yorkshire rhubarb, white chocolate crumble & raspberry sorbet

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Warm Williams pear Bakewell tart, vanilla ice cream

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Baron Bigod, chutney, oatcakes & grapes

2 Courses for £26

3 Courses for £30

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7th of April 2023