

provender

Snacks.....

Mixed marinated olives 3
Twelve Triangles bread selection & cultured butter 4
Cumbrae oyster 3.3 each or 18 for 1/2 dozen
Tempura Cumbrae oyster with wasabi mayo & caviar 4.8

Starters...

Tweed pigeon & black pudding, Bowland estate beetroot, blackberries & peppercorn sauce 13
Free range duck & wild game & prune terrine, spiced rhubarb chutney & toasted sourdough 11
Seared Orkney scallops, " Pierre Koffmann", cauliflower, red pepper & squid ink velouté 18
Classic steak tartar 12 / 21
Langoustine bisque, crispy langoustine & king prawns wontons 15.5
Buffalo mozzarella, watermelon, marinated tomatoes, candied jalapeños & toasted sourdough 11
Bowland estate beetroot, endive & orange salad, Stracciatella 8.5

Main Courses...

New season Tweed Valley partridge, haggis & smoked pancetta, celeriac, pear & almond 26
Dumfriesshire venison loin, Scottish girolles, smoked pancetta, baby onions, pinenuts, creamed potatoes, sauce grand veneur 32
35 day 8oz Luig sirloin steak, house salad, tempura mushroom, skinny fries & béarnaise 38
Whole 700g lemon sole, miso & spring onion butter, creamed potatoes or skinny fries 42
Catalan fish stew of wild seabass, mussels, king prawns & squid in a rich tomato & garlic broth 28
Tempest beer battered North Sea Haddock, chunky chips, tartare sauce & malt vinegar peas 17.5
Provender truffle burger, crispy onions & caramelised onions, truffle bechamel, skinny fries & house salad 17.5
..... add bacon 2, extra patty 5.5
Crispy celeriac burger, house kimchi, katsu curry mayo, skinny fries & house salad 14.5
Tempura courgette flowers filled with goats cheese & spinach, marinated British tomatoes, basil pesto & skinny fries 19.5

Skinny fries 4
Triple cooked chips 4
Parmesan & truffle fries 5.5
House salad 3

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Set menu

11:30-2/ 4:30-6

(Wednesday to Friday)

(Saturday 11:30am – 6pm)

(Sunday 11:30am – 2pm)

Scottish oak smoked salmon, sweet mustard dressing & fine herb salad

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Crispy haggis, creamed potatoes, swede marmalade & peppercorn sauce

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Bowland estate wild mushroom velouté

Aberdeen Angus bavette steak, skinny fries, house salad & béarnaise

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Tempest beer battered North Sea haddock, tartare sauce, skinny fries & malt vinegar peas

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Tempura courgette flowers filled with goats cheese & spinach, marinated British tomatoes, basil pesto & skinny fries

Scottish berry fruit salad, jaconde sponge, raspberry coulis & chantilly

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Apple & plum strudel & vanilla ice cream

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Baron Bigod, chutney, oatcakes & grapes

2 Courses for £26

3 Courses for £30

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