

provender

Snacks...

Mixed marinated olives 3
Twelve Triangles bread selection & cultured butter 4

Cumbrae oyster 3,3 each or 18 for 1/2 dozen
Beer battered Cumbrae oyster with tartar sauce & caviar 4.8

Starters...

Tweed Valley mallard, haggis, spinach & hazelnut wellington, celeriac, pickled pear & game jus 14.5
Free range duck, wild game & prune terrine, prune and pear chutney & toasted sourdough focaccia 11
Seared Orkney scallops, " Pierre Koffmann", cauliflower, red pepper & squid ink velouté 18
Classic steak tartar 12 / 21
Langoustine bisque, crispy langoustine & king prawn wontons 15.5
Oeuf en Cocotte, baked egg with spinach, artichokes, parmesan & black truffle with toasted sourdough focaccia 10.5
Salad of winter leaves, beetroot, pear, Hebridean blue & candied pecans 10

Main Courses...

35 day 8oz Galloway sirloin steak, house salad, skinny fries & chive hollandaise 40
Dumfriesshire Sika venison loin, salt baked beetroot, blackberries, roasted potatoes & sauce Grand Veneur 34
South Lanarkshire St. Brides free range duck breast, roast carrots, braised endive, roast potatoes & spiced Madeira jus 34
Njuda baked North Sea halibut, saffron potatoes, king prawns, braised squid & sauce bouillabaisse 35
Seared North Sea cod, brandade, tender broccoli, vermouth & caviar velouté 29
Tempest beer battered North Sea Haddock, skinny chips, tartare sauce & malt vinegar peas 18
Provender truffle burger, crispy onions & caramelised onions, truffle bechamel, skinny fries & house salad 18
..... add bacon 2, extra patty 5.5
Crispy celeriac burger, house kimchi, katsu curry mayo, skinny fries & house salad 14.5
Pithivier of winter root vegetables & Brie de Meaux, chestnuts, pickled walnuts, roast potatoes 20

Skinny fries 4

Parmesan & truffle fries 5.5

Roast Potatoes 4

House salad 3

This week we received delivery of a side of 5 weeks dry aged Wagyu Aberdeen Angus cross beef from Taylor`s farm, Heathery-Hall, Biggar. Over the coming weeks we will be showcasing all the different cuts in different preparations. Please ask for more details

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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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Spiced pumpkin soup, curry oil & puff pastry twists

Cottage pie of Wagyu / Aberdeen Angus cross dry aged beef

or

Wagyu / Aberdeen Angus cross rump steak, skinny fries, house salad & chive hollandaise (supplement of £9.5)

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

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Pithivier of winter root vegetables & Brie de Meaux, chestnuts, pickled walnuts, roast potatoes

Dark chocolate fondant, salted caramel ice cream

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Apple & forest fruits crumble & vanilla ice cream

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Baron Bigod, chutney, oatcakes & grapes

2 Courses for £26

3 Courses for £30

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