

provender

Snacks...

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

Cumbræ oyster 3.3 each or 18 for ½ dozen
Beer battered Cumbræ oyster with tartar sauce & caviar 4.8

Starters...

Baked highland brie, pigs in blankets, redcurrant jelly & toasted baguette for two 19
Salad of winter leaves, beetroot, pear, Hebridean blue & candied pecans 10
Tweed Valley pigeon, haggis, spinach & chestnut wellington, celeriac, pear & game jus 15
Tempura monkfish, langoustine aioli 17
Provender king prawn cocktail, Bloody Mary cocktail sauce, crevettes, avocado, gem & devilled bacon 15
Merlot braised suet pie of Wagyu short rib, red wine jus, chestnuts & pickled walnut 14

Main Courses...

Butter roasted St. Brides turkey breast, warm terrine of the leg with apricot & pistachio stuffing, pigs in blankets & all the trimmings 29
South Lanarkshire St. Brides free range duck breast & faggot, roast carrots, braised endive, roast potatoes & spiced Madeira jus 34
Tweed Valley Sika venison loin, salt baked beetroot, blackberries & sauce Grand Veneur 34
'Njuda baked North Sea halibut, saffron potatoes, king prawns, braised squid & sauce bouillabaisse 35
Seared North Sea cod, brandade, Romanesco, 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 & gruyere, chestnuts, pickled walnuts & all the trimmings 26

Skinny fries 4
Roast potatoes 4

Parmesan & truffle fries 5.5
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)

Free range duck, wild game & prune terrine, prune and pear chutney & toasted sourdough

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Provender king prawn cocktail, Bloody Mary cocktail sauce, avocado & devilled bacon

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Salad of winter leaves, beetroot, pear, Hebridean blue & candied pecans

Butter roasted St. Brides turkey breast, warm terrine of the leg with apricot & pistachio stuffing,
pigs in blankets & all the trimmings

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Cottage pie of Wagyu / Aberdeen Angus cross dry aged beef

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‘Njuda baked cod, saffron potatoes, romanesco, sauce bouillabaisse & aioli

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Pithivier of winter root vegetables, Brie de Meaux & gruyere, chestnuts, pickled walnuts & all
the trimmings

Apple crumble with vanilla ice cream

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Blood orange pannacotta, salad of winter fruits, oat crumble & clementine sorbet

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Mont D`or, chutney, oatcakes & grapes

2 Courses for £36

3 Courses for £42

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