

provender

Snacks...

Spiced candied pecans 2.5

Mixed marinated olives 3

Cumbrae oyster 3.3 each or 18 for 1/2 dozen

Twelve Triangles bread selection & cultured butter 4 Beer battered Cumbrae oyster with tartar sauce & caviar 4.8

Starters...

Wagyu short rib bon bons & swede marmalade 7.5

Tweed Valley mallard, haggis, spinach & chestnut wellington, beetroot, pickled pear & game jus 12

Free range duck, wild game & prune terrine, prune and pear chutney & toasted sourdough 10

Provençal fish soup, rouille, gruyere & croutons 9

Seared Orkney scallops " Pierre Koffmann", cauliflower, red pepper & squid ink velouté 18

Plancha grilled purple sprouting broccoli & hazelnut butter, goats cheese croquette, onion jam 8.5

Wild mushroom tagliatelle, spinach, pinenut, parmesan 9 / 16

Main Courses...

Special...

8oz Scotch bavette steak, Isle of Skye langoustines, garlic & herb butter, wilted spinach & skinny fries 39.5

35 day aged 8oz British blue cross sirloin steak, house salad, skinny fries & béarnaise sauce 39.5

Cassoulet of St.Brides confit duck, slow cooked pork belly & Toulouse sausage, spinach 28

Dumfriesshire Sika venison loin, braised puy lentils, savoy cabbage with pancetta & celeriac, ceps & sauce Grand Veneur 35

Plancha seared wild sea bream, marinated artichoke hearts, haricot beans, salsa verde 28

Hot shellfish platter, oysters, langoustine, scallops, braised squid, mussels & market fish with white wine & garlic butter sauce 50

Tempest Beer battered Haddock, triple cooked chips, tartare sauce & malt vinegar peas 18

Provender cheeseburger, pickles, house sauce, skinny fries & house salad 17.5

..... add bacon, egg, blue cheese, brie 2ea extra patty 5.5

Winter vegetable curry, dill pickles, pilau rice, poppadom 18

Skinny fries 4

Parmesan & truffle fries 5.5

Triple cooked chips 4

House salad 3

Food Allergy notice:

Please be advised that food may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree nuts, Fish and Shellfish

For more information please ask member of our staff

A discretionary service charge of 10% will be added to your bill

provender

Set Menu

11:30-2/ 4:30-6

(Wednesday to Friday)

(Saturday 11:30am – 6pm)

(Sunday 11:30am – 2pm)

Provençal fish soup, rouille, gruyere & croutons

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

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Plancha seared purple sprouting broccoli & hazelnut butter, Hebridean blue, onion jam

Aberdeen Angus bavette steak, slow cooked onions, beer battered onion rings, red wine sauce & skinny fries

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Prosciutto wrapped cod, braised haricot beans, sprouting broccoli & salsa verde

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Winter vegetable curry, dill pickles, pilau rice, poppadom

Dark chocolate fondant, salted caramel ice cream

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Apple crumble & bramble, vanilla ice cream

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Mont D`or, chutney, oatcakes & grapes

2 Courses for £26

3 Courses for £30

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