

provender

Snacks...

Mixed marinated olives 3

Cumbræ oyster 3,3 each or 18 for ½ dozen

Twelve Triangles bread selection & cultured butter 4

Beer battered Cumbræ oyster with tartar sauce & caviar 4.8

Starters...

Crispy confit beef croquette, poached egg & sauce charcutière 10

Grilled black tiger prawns, yuzu kosho butter 18

Provençal fish soup, rouille, gruyere & croutons 9

Seared Orkney king scallops, butternut squash, pumpkin seeds, crispy prosciutto & sherry caramel 18

Plancha grilled purple sprouting broccoli & hazelnut butter, goats cheese croquette, onion jam 9.5

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

Free range confit duck & hazelnut terrine, spiced rhubarb chutney & toasted sourdough 10

Main Courses...

28 day aged 8oz Scotch sirloin steak, green salad, skinny fries & béarnaise sauce 29.5 add two black tiger prawns, garlic butter 9.5

8oz Scotch bavette steak, black tiger prawns, garlic & herb butter, wilted spinach & skinny fries 32

Dumfriesshire Sika venison loin, roasted ceps, braised puy lentils, savoy cabbage with pancetta & celeriac & sauce Grand Veneur 32

Plancha seared sea bass, marinated artichoke hearts, sprouting broccoli, haricot beans, salsa verde 26

Hot shellfish platter, black tiger prawns, scallops, oysters, mussels & market fish with white wine & garlic butter sauce, skinny fries & house salad 39.5

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

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

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

Winter vegetable curry, 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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Crispy haggis, house brown sauce, poached egg & garlic & herb butter

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

Beef cheeks, slow braised in Rioja, parmesan polenta fries, green sauce & mushrooms

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Pan seared hake, braised haricot beans, sprouting broccoli & salsa verde

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Winter vegetable curry, pickles, pilau rice, poppadom

Dark chocolate fondant, salted caramel ice cream

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Apple & bramble 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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