

provender

Snacks...

Triangles bread selection & cultured butter 4
Gordal olives 4.5

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

Starters...

Crispy confit beef croquette, poached egg & sauce charcutière 10
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...

Herb roasted Aberdeenshire chicken breast, ceps, asparagus, wild garlic & pink fir potatoes 22.5
35 day aged 8oz British Blue Grey sirloin steak, green salad, skinny fries & béarnaise sauce 35 add two black tiger prawns, garlic butter 9.5
8oz Scotch bavette steak, black tiger prawns, garlic & herb butter, wilted spinach & skinny fries 30
7oz Borders lamb rump, peas à la Française, smoked pancetta, roasted potatoes & salsa verde 28
Seared North sea cod, Eyemouth crab tartlet, samphire & sauce Choron 27.5
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)

Oak smoked salmon, sweet mustard dressing & fine herb salad

~

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

~

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

Scotch bavette steak, skinny fries, house salad, sauce béarnaise

~

Plancha seared sea bass “Grenobloise”, capers & brown butter, wilted spinach & pink fir potatoes

~

Winter vegetable curry, pickles, pilau rice, poppadom

Dark chocolate fondant, salted caramel ice cream

~

Apple & bramble crumble, vanilla ice cream

~

Baron Bigod, chutney, oatcakes & grapes

2 Courses for £26

3 Courses for £30

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.