

# provender

## Snacks...

Twelve Triangles bread selection & cultured butter 4      Cumbrae oyster 3.3 each or 18 for 1/2 dozen  
Gordal olives 4.5      Beer battered Cumbrae oyster with tartar sauce & caviar 4.8

## Starters...

Crispy confit beef croquette, poached egg & sauce charcutière 10.5  
Provençal fish soup, rouille, gruyere & croutons 11  
Baked Orkney scallops in their shells, yuzu, ginger & chilli butter 18  
Plancha grilled purple sprouting broccoli & hazelnut butter, goats cheese croquette, onion jam 10  
Tweed Valley wild game & pistachio terrine, spiced rhubarb chutney & toasted sourdough 10.5  
Warm Perthshire asparagus, poached egg, béarnaise sauce 13  
Wild mushroom tagliatelle, spinach, pinenuts, parmesan 9 / 16

## Main Courses...

Herb roasted Aberdeenshire chicken breast, ceps, broccoli, asparagus & pink fir potatoes 22.5  
35 day aged 8oz British Blue Grey sirloin steak, green salad, skinny fries & béarnaise sauce 37.5  
7oz Borders lamb rump, peas à la Française, smoked pancetta, roasted potatoes & salsa verde 29  
Baked fillet of seabass, moules marinière, skinny fries & house salad 23.5  
Seared North sea cod, Eyemouth crab tartlet, samphire & sauce Choron 28.5  
Tempest Beer battered Haddock, triple cooked chips, tartare sauce & malt vinegar peas 18.5  
Provender cheeseburger, dill pickles, house sauce, skinny fries & house salad 18.5  
..... add bacon, egg, blue cheese, brie 2ea extra patty 6.5  
Four herb and vegan feta gnocchi, asparagus, courgette & peas 18

Skinny fries 5  
Parmesan & truffle fries 6.5

Triple cooked chips 5  
House salad 4

### 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

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## Set Menu

11:30-2/ 4:30-6

(Wednesday to Friday)

(Saturday 11:30am – 6pm)

(Sunday 11:30am – 2pm)

Oak smoked salmon, shaved fennel, sweet mustard dressing

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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, Burts blue, onion jam

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Scotch flat iron steak, skinny fries, house salad, sauce béarnaise

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Baked cod “Grenobloise”, capers & brown butter, wilted spinach & pink fir potatoes

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Wild mushroom tagliatelle, spinach, pinenuts, parmesan

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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 £28

3 Courses for £32

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