

provender

Snacks...

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

Starters...

Crispy confit beef croquette, poached egg & sauce charcutière 10.5
Catalan fish stew: clams, mussels & market fish, tomato & garlic stew & sliced gordal olives 14
Baked Orkney scallops in their shells, xo, yuzu & chilli butter 18
Plancha grilled purple sprouting broccoli & almond 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 13
Wild mushroom tagliatelle, spinach, pinenuts, parmesan 9 / 16

Main Courses...

Herb roasted Aberdeenshire chicken breast, broccoli, asparagus & pink fir potatoes 22.5
35 day aged 8oz British Blue Grey sirloin steak, green salad, skinny fries & béarnaise 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 2 each, extra patty 6.5
Potato gnocchi, Perthshire asparagus, courgette, peas, basil & feta 18
Wild mushroom tagliatelle, spinach, pinenuts, parmesan 9 / 16

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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Buffalo mozzarella, marinated heritage British tomatoes

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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Potato gnocchi, Perthshire asparagus, courgette, peas, basil & feta sauce

Warm dark chocolate brownie marble cake, vanilla crème anglaise & vanilla ice cream

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Raspberry & whisky cranachan

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Smoked Lincoln Poacher, chutney, oatcakes & grapes

2 Courses for £28

3 Courses for £32

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