

# 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  
Mozzarella sticks & spiced tomato dip 7

## Starters...

Watermelon & heirloom tomato salad, barrel aged feta & candied jalapenos 8.5  
Black pudding, soft poached egg, frisèe, pancetta & mustard dressing 9  
Catalan fish stew: clams, mussels & market fish, tomato & garlic stew & sliced gordal olives 14  
Crispy Orkney scallops & king prawn wontons, pickled vegetables & chilli XO sauce 13.5  
Tweed Valley wild game & pistachio terrine, spiced rhubarb chutney & toasted sourdough 10.5  
Tempura Courgette flowers, goats cheese mousse, marinated heritage tomatoes & basil pesto 12.5 / 21  
Classic steak tartare 10/19

## Main Courses...

### Specials...

Surf & Turf, 6oz flat iron steak, half a lobster, garlic & herb butter, wilted spinach & skinny fries 36

Gressingham duck breast, Bowland estate baby vegetables, blackberries & sauce agrodolce 29  
35 day aged 8oz sirloin steak, green salad, skinny fries & béarnaise 37.5  
Roasted Borders lamb loin & crispy haggis, "ratatouille", roast potatoes & lamb jus 29  
Pan seared North Sea cod, Orkney crab, coastal vegetables, crushed new potatoes & sauce Americaine 29  
Grilled native lobster, garlic & herb butter, house salad, skinny fries & béarnaise 24 / 42  
Tempest Beer battered haddock, skin on chunky 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  
Potato gnocchi, asparagus, courgette, peas, basil & feta 18

Skinny fries 5  
Parmesan & truffle fries 6.5

Skin on chunky 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)

Moules marinière & crusty bread

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Black pudding, soft poached egg, frisèe, pancetta & mustard dressing

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Buffalo mozzarella, marinated heritage British tomatoes

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

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Plancha seared seabass, crushed potatoes, fennel, tapenade & sauce vierge

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Tempura courgette flower, goats cheese mousse, marinated heritage tomatoes & basil pesto

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Warm sponge cake with dark chocolate brownie , 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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