

# provender

## Snacks...

Twelve Triangles bread selection & cultured butter 4  
Gordal picante olives 4.5  
Southern style salt & chilli chicken strips 7  
Cumbrae oyster 3.3 each or 18 for 1/2 dozen  
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  
Crispy confit beef croquette, sautéed mushrooms, poached egg & sauce charcutière 10.5  
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 14.5  
Tweed Valley wild game & pistachio terrine, spiced rhubarb chutney & toasted sourdough 10.5  
Tempura Courgette flower filled with goats cheese, marinated heritage tomatoes & basil pesto 12.5 / 21

## Main Courses...

### Special...

Fillet of Scotch beef, slow braised featherblade croquette, Scottish girolles, new season broad beans & truffled red wine jus 45

10.5oz Brechin pork T-bone steak, Bowland estate swiss chard, roast potatoes & sauce charcutière 21

35 day aged 8oz sirloin steak, green salad, skinny fries & béarnaise 37.5

Roasted Borders lamb loin & crispy shoulder, "ratatouille", roasted potatoes & lamb jus 30

Pan seared North Sea cod, Orkney crab, coastal vegetables, crushed new potatoes & sauce Americaine 30

Grilled native lobster, garlic & herb butter, house salad, skinny fries & béarnaise 25 / 42

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

Potato gnocchi, asparagus, courgette, peas, basil & feta 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)

Moules marinière & crusty bread

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

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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, baby fennel, tapenade & sauce vierge

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Tempura Courgette flower filled with goats cheese, 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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