

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 A plate of Serrano ham, cornichons, sourdough & olive oil 8

Starters...

- Steak tartare with ceps, truffled fine beans & crispy quail egg 13
Watermelon & heirloom tomato salad, barrel aged feta & candied jalapenos 8.5
Catalan fish stew: clams, mussels & market fish, tomato & garlic stew & sliced gordal olives 14
Crispy black tiger prawn & lobster wontons, pickled vegetables & chilli XO sauce 13.5
Tweed Valley wild game & pistachio terrine, spiced rhubarb chutney & toasted sourdough 10.5
Tempura Courgette flower, goats cheese mousse, marinated heritage tomatoes & basil pesto 12.5 / 21

Main Courses...

- Gressingham duck breast, Bowland fine beans & hazelnuts, caramelised chicory & blackberry jus 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
Surf & Turf, 6oz flat iron steak, black tiger prawns, garlic & herb butter, wilted spinach & skinny fries 30
Pan seared stone bass Vadouvan seafood curry with clams, mussels & tiger prawn 33
Orkney Scallops baked in their shells with cep puree & pinenuts, buttered samphire & skinny fries 29
Tempest Beer battered haddock, skin on chunky chips, tartare sauce & malt vinegar peas 18.5
Provender steak & bone marrow cheeseburger, dill pickles, house sauce, skinny fries & house salad 18.5
..... add bacon, egg, blue cheese, brie 2ea extra patty 6.5
Handmade reginette pasta, locally foraged ceps, cauliflower mushroom, spinach & pinenuts 19

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 Marinere, crusty bread

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

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Salad of grilled white peaches, Bowland estate baby vegetables, Stracciatella & truffle dressing

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

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Berwickshire trout Almondine, wilted spinach & pink fir potatoes

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

Bowland estate apple & raspberry crumble, vanilla ice cream

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Father David's Kelso rhubarb, vanilla pannacotta, pistachio crumb

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Lincolnshire Poacher, chutney, oatcakes & grapes

2 Courses for £28

3 Courses for £32

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