

provender

Menu options may differ day to day

Snacks...

Twelve Triangles bread selection & cultured butter 4 Cumbrae oyster 3.8 each or 21 for 1/2 dozen
Mozzarella sticks & spiced tomato dip 6 Beer battered Cumbrae oyster with tartar sauce & caviar 5.8
Gordal picante olives 4.5

Starters...

Burnside pigeon, haggis & hazelnut wellington, roast Jerusalem artichokes, pickled girolles & game jus 13
Seafood gratin of smoked haddock, trout, smoked eel & brown shrimp 14.5
Crispy black tiger prawn & scallop wontons, pickled vegetables & chilli XO sauce 12
Rabbit, cep and pistachio rillettes, fig, pickled walnut, cornichons & toasted house brioche 10.5
Bowland estate heritage beetroot, Harrogate blue, winter leaves, oranges & candied pecans 8.5
Tempura of seasonal vegetables, ponzu dipping sauce 10.5

Main Courses...

Dumfriesshire Sika venison loin, celeriac, salt baked beetroot, ceps, damson & port jus 35.5
Gressingham duck breast, Bowland fine beans & hazelnuts, caramelised chicory & blackberry jus 29
Scotch 8oz Highland sirloin steak, green salad, skinny fries & béarnaise 30
Plancha seared sea bass, Vadouvan seafood curry with cockles, mussels & tiger prawn 22.5
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
Tempura miso braised celeriac burger, house kimchi, katsu mayo, skinny fries & house salad 17
Handmade reginette pasta, wild mushroom, spinach & pinenuts 17

Skinny fries 5
Parmesan & truffle fries 6.5

Skin on chunky chips 5
House salad 4

*We are currently sourcing 75% of our fruit & vegetables from Bowland Estate, Galashiels.

* Please note that game may contain shot.

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

provender

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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Lightly curried parsnip velouté & spiced onion bhaji

Scotch bavette steak, skinny fries, house salad, sauce béarnaise

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Berwickshire trout Almondine, wilted spinach & pink fir potatoes

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Handmade reginette pasta, wild mushroom, spinach & pinenuts

Bowland estate apple & raspberry crumble, vanilla ice cream

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

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Lincolnshire Poacher, chutney, oatcakes & grapes

2 Courses for £28

3 Courses for £32

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