

provender

2.0

Designed to share

Twelve Triangles bread selection 2pp

Gordal picante olives 4

Cumbræ oyster mignonette 3.8 ea

Tempura oyster, tartare sauce 4.8 ea

Plate of Iberico Salchichon 6

Rose Harrisa hummus, toasted focaccia 5

Burrata, Iberico `Nduja, salsa verde 8

Crispy enoki mushroom, spicy mayo 6.5

Marinated Amela tomato, pickled shallots, merlot vinegar & early press virgin olive oil 8

Tempura courgette flower, goats cheese, honey 10

British asparagus, bearnaise 9

Orkney king scallop, xo, vermicelli 6ea

Chorizo piquante braised in red wine & shallots 7

Classic steak tartare, hand cut smoked paprika crisps 7 / 14

Beer battered coley, tartare sauce 9.5

Oklahoma smash burger 8.5

8oz Scotch rump steak Lyonnaise, beer battered onion rings 14

Roast North sea cod Grenobloise, caramelised cauliflower puree 14

Confit free range pork belly, crackling, apple puree & cavolo nero 13

Mixed shellfish & market fish Thai green curry 16

Whole roasted cornfed chicken, British asparagus & jus gras 40

Whole 800g monkfish tail, roasted with rosemary, lemon, capers & early press virgin olive oil 54

Scotch 600g bone in sirloin, bearnaise, wild garlic butter, truffle aioli 70

A plate of Orkney king scallops, grilled with wild garlic butter 50

between 2 – 4 guests

Herb roasted pink fir baby potatoes 4

Skinny chips 3.5

Skin on chunky chips 4

Creamed spinach 4

House salad 2.5

Caesar salad 5

Broccoli & almonds 3.5

Food Allergy notice:

Food may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree nut,

For more information please ask a member of our staff

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