

# provender

2.0

Designed to share

Twelve Triangles bread selection 2.2pp

Gordal picante olives 4.4

Cumbrae oyster mignonette 3.8 ea

Tempura oyster, tartare sauce 4.8 ea

Plate of Iberico Salami 6.6

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Rose Harrisa hummus, toasted focaccia 5.5 (v, vg)

Burrata, Iberico `Nduja, salsa verde 7.2

Crispy enoki mushroom, spicy mayo 7.2 (v)

Marinated Amela tomato, pickled shallots, merlot vinegar & early press virgin olive oil 8.8 (v, vg)

Tempura courgette flower, goats cheese, honey 11 (v)

British asparagus, bearnaise 9.9 (v)

Orkney king scallop, xo, vermicelli 6.6ea

Chorizo piquante braised in red wine & shallots 7.7

Classic steak tartare, hand cut smoked paprika crisps 7.7 / 15.4

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Beer battered coley, tartare sauce 10.5

Oklahoma smash burger 9.5

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Mixed vegetable tempura, soy dipping sauce 16 (vg)

8oz Scotch rump steak Lyonnaise, beer battered onion rings 17.6

Roast North sea cod Grenobloise, caramelised cauliflower puree 17

Confit free range pork belly, crackling, apple puree & cavolo nero 16

Mixed shellfish & market fish Thai green curry 18

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Whole roasted cornfed chicken & jus gras 33

Whole 1kg monkfish tail, roasted with rosemary, lemon, capers & early press virgin olive oil 67

Scotch 600g bone in sirloin, bearnaise, wild garlic butter, truffle aioli 75

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

*between 2 – 4 guests*

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Herb roasted pink fir baby potatoes 4

Skinny chips 4

Skin on chunky chips 4.5

Creamed spinach 4.5

House salad 2.75

Caesar salad 5

Broccoli & almonds 4

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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