Twelve Triangles bread 3pp
Gordal picante olives 5
Cumbrae oyster mignonette 4 ea.
Tempura oyster, tartare sauce 5 ea.
Pigs in blankets, redcurrant jelly 8.5
Classic steak tartare, sourdough toast 11

Borders pigeon & black pudding filo wellington, Jerusalem artichoke, hazelnuts & blackberry jus 14
Provender king prawn cocktail, crevettes, avocado, baby gem & buttered brown bread 15
Provençal fish soup, rouille & croutons 11
Salad of Roquefort, beetroot, winter leaves, pear & pecans 9
Baked camembert for two, redcurrant jelly, pigs in blankets & sourdough toast 18

Beer battered haddock, skin on chunky chips, tartare sauce 19
Oklahoma double smash burger, skinny chips 19

Traditional roast British free range turkey breast, warm terrine of the leg with pistachio & apricot stuffing, brussel sprouts with chestnuts & carrots, roasted potatoes & turkey gravy 29
Scottish sika venison loin, braised red cabbage, fricassee of Alsace bacon, baby onions & ceps in red wine sauce 38
Tranche of wild Scottish halibut, Shetland mussels, samphire & sauce hollandaise 35
Le Grand Bouillabaisse – king scallop, mussels, clams, tiger & king prawns, cod & seabass; rouille & crouton 33
Lasagne of ceps, chestnuts & portobello mushroom, tomato ragu & cep bechamel 25

Surf & Turf – 16oz bavette steak, grilled black tiger prawns & garlic & herb butter 30 / 58
Roast 8 bone rack of Scotch lamb, salsa verde 42 / 78
between 2

Roast potatoes 4.5
Skinny chips 4.5
Skin on chunky chips 4.5
House salad 3
Caesar salad 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
(We are sourcing 80% of our vegetables from Bowland Estate, Selkirk)

To Finish...

Leafy clementine posset, salad of winter fruits, lemon sorbet	9
Black forest gateau, cherry ripple ice cream	14
Pear & dark chocolate panettone bread and butter pudding, brandy anglaise	11
Fine cheese selection, spiced fruit chutney, biscuit selection, celery & apple	15
-Shepherds Purse Yorkshire Blue, smoked Lincolnshire poacher, Baron Bigod	
Selection of Over Langshawice creams & sorbets 3 scoops	9
Affogato	9
- add your favourite liquor	5

Sweet & Desert wines 50ml

Ambre No 66 Rivesaltes, France	8

Port 50ml

Martha's Reserve Tawny Port, Portugal	8
Fonseca Porto 2015, Vintage port, Portugal	8.5

Whisky 25ml

Jura 10 years Isle of Jura, Scotland	6
Glenmorangie, 12 years, Tain, Scotland	7
Maclean's Nose, Blend, Ardnamurchan, Scotland	9.5
Scotland	8
Tamnavulin, Ballindalloch, Speyside, Scotland	8
Hirundine, 12 years old, Glasgow, Scotland	9.5
Laphroaig, 10 years, Isle of Islay, Scotland	7

Liquor & Brandy

Bailey`s	5
Drambuie	5
Cointreau	5
Bunnahabhain, 12years, Isle of Islay,	
Disarono	5
Courvoisier VS cognac	8
Avante Cape Brandy	8

Coffee

Americano	3.5
Latte	3.5
Cappuccino	3.5
Flat white	3.7
Espresso	2.5

Tea

Black tea	3
Earl grey tea	3.5
Camomile tea	3.5
Peppermint tea	3.5
Green tea	3.5

Food Allergy notice:
Please be advised that food may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree nuts,
For more information please ask member of our staff

provender

Desserts