

# provender

## Sample Menu

Bread selection	3pp	Cumbræ oyster mignonette	4 ea
Gordal Picante olives	5	Tempura oyster, tartare sauce	5 ea

West coast langoustine, scallop & prawn crispy fried won tons, chilli crisp, sweet & sour sauce & house kimchi	12.5
Presse of smoked ham hock & smoked chicken, crispy quail egg & house piccalilli	10
Roasted new season asparagus, hollandaise, lemon, pecans & parmesan	10
Spring pea & asparagus velouté, shaved asparagus, peas & crème fraiche	6
Seafood chowder, smoked haddock, salmon & mixed seafood	9
Crispy panko haggis, mashed potatoes, swede marmalade & peppercorn sauce	9

Steak sandwich, toasted ciabatta, grilled onions, rocket & dijonnaise, skinny fries	16
Truffled chicken ciabatta toastie, gem lettuce, truffle mayo, skinny fries	13
Croque madame, oak smoked thick cut ham, gruyere bechamel, Isle of Mull cheddar & fried egg, skinny fries	13

(available 11:30am - 2pm)

Friday Fish & Chip Tea . . . 11.30am - 2pm	14.5
Tempest beer battered North Sea haddock, chunky chips, peas, tartare sauce & buttered bread with filter coffee or tea	

Scotch lamb loin & confit shoulder croustillant, peas a la Française with smoked pancetta, salsa verde & lamb jus	38
8oz Scotch Sirloin steak, garlic & herb butter, skinny fries & house salad - add black tiger prawns 10	29
Roasted Halibut, samphire & Scottish white crab meat, sauce hollandaise & matchstick fries	36
Herb roasted cornfed chicken breast, lyonnaise potatoes, seasonal vegetables & green herb dressing	16
Beer battered haddock, skin on chunky chips, peas, tartare sauce	17
Oklahoma double smash burger, skinny fries	17
Gnocchi alla Sorrentina, ceps, asparagus & parmesan	16
Miso braised crispy celeriac burger, house kimchi, katsu mayo, house salad & skinny fries	14

Skinny chips	4.5	Truffle & parmesan fries	6.5	Caesar salad	5	Tenderstem broccoli & almonds	6
Skin on chunky chips	4.5	Peppercorn sauce	4.5	House salad	3	Hollandaise sauce	4.5

125ml Sauvignon Blanc 5

125ml Sangiovese 5

Mimosa 6.5

House Lemonade 5.5

## Express Menu

Available lunch and early dinner till 5.45pm

1 plate 12

2 plate 16

3 plate 19

Lobster & langoustine bisque

Ham hock & smoked chicken terrine

Salad of grilled goat cheese

Steak frites, onion gravy

Moules frites, aioli

Baked gnocchi, tomatoes, asparagus

Chocolate mousse, chantilly

Pannacotta, seasonal fruit

Sorbet of the day

Cheese . . . . . 1 piece 4

Beauvale Blue, Ashcombe, Ribblesdale goats