

Provender

Bread basket 3 Cumbrae oyster mignonette 4 ea.
 Gordal Picante olives 5 Tempura oyster, tartare sauce 5ea.

Seared Orkney scallops, cauliflower purée, pancetta, pinenuts 17
 Chilled Isle of Skye langoustines, tartare sauce 12
 Terrine of duck, chicken & wild mushrooms, chutney, pickles & croutes 10
 Charentais & watermelon salad, barrel aged feta, olive & jalapeño relish 9
 Chilled tomato gazpacho, heirloom tomatoes, burrata, basil 8.5
 Cornish blue fin tuna tartare, crab claw meat, fennel, citrus, 12.5
 pink peppercorn & extra virgin olive oil
 Devilled kidneys in whole grain mustard jus, crispy potato cake 11

Fresh seafood special... 25 / 45
 Grilled Pittenween lobster, herb butter,
 skinny fries & house salad

Scotch lamb rump & crispy haggis, peas a la Française 29
 with smoked pancetta, salsa verde & lamb jus
 Gressingham duck breast, grilled nectarines & asparagus, 29
 port & orange sauce
 8oz Scotch Sirloin steak, skinny fries & house salad 29
 - peppercorn sauce or wholegrain mustard jus 3
 Wild Scottish halibut, seared paprika king prawns, 36
 chorizo, courgettes, peppers, crab & prawn bisque
 Beer battered haddock, skin on chunky chips, peas, tartare sauce 17
 Classic Provender burger, American cheese, pickles, onions, relish, 17
 tomato, lettuce & aioli, milk bun & skinny fries
 Gnocchi alla Sorrentina, ceps, asparagus & parmesan 16
 Miso braised crispy celeriac burger, house kimchi, katsu mayo, 14
 house salad & skinny fries

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

Skinny chips 4.5 Caesar salad 5
 Skin on chunky chips 4.5 House salad 3
 Truffle & parmesan fries 6.5 Tenderstem broccoli & almonds 6
 Roasted baby new potatoes 5

125ml Pinot Grigio 7
 125ml Montepulciano 7

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Mimosa 6.5
 House lemonade 5.5

Express Menu

*Available lunch and early dinner till
 5:45pm*

1 plate 12
 2 plates 16
 3 plates 19

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Hot smoked salmon pate, baguette

Terrine of duck, chicken & wild
 mushrooms, pickless

Salad of grilled goat cheese

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6oz Pork loin steak frites,
 wholegrain mustard jus

Steelhead trout, pea & basil velouté

Baked gnocchi, tomatoes, asparagus

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Chocolate mousse, chantilly

Pannacotta, seasonal fruit

Sorbet of the day

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Additional course...

Cheese.....1 piece 4
 Cote Hill Blue, Ashcombe,
 Ribblesdale goats

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