

Provender - Sample Menu

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

Two Orkney scallops baked in their shells with Skye langoustines,
sauce thermidor 14
6 chilled Isle of Skye langoustines, aioli 12
Forestiere terrine with pork & mushrooms, chutney, pickles & croutes 8
Roasted asparagus, hollandaise, lemon, almonds & parmesan 9
Spring pea & asparagus velouté, shaved asparagus, peas & crème fraîche 6
Seafood chowder, smoked haddock, salmon & mixed seafood 9
Crispy panko haggis, mashed potatoes, house brown sauce 9
& peppercorn sauce

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 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

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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Pollock goujons, tartare sauce
Forestiere terrine, pickles
Salad of grilled goat cheese

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6oz Pork loin steak frites, wholegrain
mustard jus
Steelhead trout, samphire, 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