

Provender

Bread basket 3	Cumbræ oyster mignonette 4 ea.
Gordal Picante olives 5	Tempura oyster, tartare sauce 5ea.
Honey & mustard glazed chipolatas 5	

Seared Orkney scallops, cauliflower purée, pancetta, pinenuts	17
Beer battered scampi, tartare sauce	11
Terrine of duck, chicken & wild mushrooms, chutney, pickles & croutes	10
Charentais & watermelon salad, barrel aged feta, olive & jalapeño relish	9
Grilled honeyed goats cheese salad, pears, hazelnuts	7.5
Scottish white crab meat, dressed brown meat, avocado & grapefruit salad	12.5
Seared local pigeon breast, Bowland estate beetroots, crispy potato cakes, wholegrain mustard jus	9.5

Fresh seafood special...	22 / 40
Grilled Pittenween lobster, garlic & herb butter, skinny fries & house salad	

Scotch lamb rump & crispy haggis, peas a la Française with smoked pancetta, salsa verde & lamb jus	29
Gressingham duck breast, grilled nectarines & asparagus, port & orange sauce	29
100z 35 day aged Aberdeen Angus Sirloin steak, skinny fries & house salad	39.5
- peppercorn sauce or wholegrain mustard jus	3
Scottish seafood linguine, mussels, clams, langoustines, prawns, squid, scallops & seabass, rich tomato ragu	36
Beer battered haddock, skin on chunky chips, peas, tartare sauce	17
Classic Provender burger, American cheese, pickles, onions, relish, tomato, lettuce & aioli, milk bun & skinny fries	17
Gnocchi alla Sorrentina, asparagus & parmesan	16
Miso braised crispy celeriac burger, house kimchi, katsu mayo, house salad & skinny fries	14

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	Bowland estate fine beans & almonds 6
Roasted baby new potatoes 5	

125ml Sauvignon blanc 8
125ml Montepulciano 8
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Mimosa 7
House lemonade 6

Express Menu

Available lunch and early dinner till 5:45pm

1 plate 13
2 plates 17
3 plates 21

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Hot smoked salmon pate, baguette

Free range pork rillettes, cornichons, baguette

Salad of grilled goat cheese

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6oz Pork loin steak frites, wholegrain mustard jus

Scottish salmon, 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