Provender

Bread basket 3
Gordal Picante olives 5

Cumbrae oyster mignonette 4 ea.
Tempura oyster, tartare sauce 5ea.

Seared Orkney scallops, cauliflower purée, pancetta, pinenuts	17
Beer battered scampi, tartare sauce	11
Duck & port mousse, country style pork terrine, chutney, pickles & croutons	10
Grilled honeyed goats cheese salad, pears, walnuts	8
Warm smoked trout fillet, pink fir & granny smith potato salad, wholegrain mustard vinaigrette	12.5
Seared local pigeon breast, Bowland estate beetroots, crispy potato cakes, wholegrain mustard jus	9.5

10oz 35 day aged Aberdeen Angus sirloin steak, skinny fries & house salad	39.5
- peppercorn sauce or wholegrain mustard jus	3
Scotch lamb rump & crispy haggis, peas a la Francaise with smoked pancetta, salsa verde & lamb jus	29
Venison haunch with blackberries, celeriac, fine beans & hazelnuts, port jus	29
Whole 500g turbot, aioli, sauce bouillabaisse choice of pink fir potatoes or skinny fries	37
Scottish seafood linguine, mussels, clams, prawns, squid, scallops & seabass, rich tomato ragu	32
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, garlic mushrooms & 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 fries 4.5
Skin on chunky chips 4.5
Truffle & parmesan fries 6.5

Roasted baby new potatoes 5
House salad 3
Bowland estate fine beans & hazelnuts 6

125ml Chardonnay, Spain 8
125ml Malbec, Argentina 8
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Mimosa 9
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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Stornoway black pudding, award winning sausages, braised puy lentils & mustard jus

Pan fried Scottish pollock fillet, fine beans, bouillabaisse sauce

Baked gnocchi, tomatoes, garlic mushrooms

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Bowland apple & plum crumble, vanilla ice cream

Pannacotta, spiced pear & dark chocolate sauce

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