Provender Festive set menu

Bread basket 3
Gordal picante olives 6
6 pigs in blankets, redcurrant jelly 8.5

Provençal fish soup, rouille, croutons & gruyere

Haggis, neeps & tatties – crispy haggis, swede marmalade, mashed potatoes & peppercorn sauce

Gill`s honey roast ham, preserved & pickled vegetables, marmalade, baguette & butter

Provender king prawn cocktail, avocado, baby gem, buttered brown bread

Salad of Roquefort, beetroots, pears & walnuts

Butter roasted free range British turkey, warm terrine of the leg
with apricot & pistachio stuffing, pigs in blankets & all the trimmings

Highland venison haunch, hot pot pie of the shoulder, beetroot, blackberries,
braised red cabbage & sauce Grand Veneur (supplement of £5)

Tranche of Scottish halibut on the bone, buttered spinach,
white crab meat & hollandaise (supplement of £5)

Roasted North Sea cod, braised puy lentils, smoked pancetta, baby onions & red wine sauce

Gnocchi gratin of ceps, chestnuts & spinach, tomato ragu & cep bechamel

Roast potatoes 5.5
Skin on chips 5
House salad 3

Truffle & parmesan fries 7
Sprouts, bacon & chestnuts 7

2 Courses £39
3 Courses £45

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