

provender

Today`s Wines selection

These wines are all drinking very well and are our current favourites from the list.

White

William Robertson, Chenin Blanc
125ml £3.80 175ml £5.30

Terre de Lumiere, Viognier, 2017
125ml £4.80 175ml £6.70

Red

Camina Tempranillo, 2017
125ml £4.10 175ml £5.10

Syrah / Merlot, Tendem, 2017
125ml £4.30 175ml £6.00

Sharpener of the day:

Bruichladdich whisky £13

Snacks

Sourdough baguette & butter £1.50

Dry roasted peanuts £2.00

Nicoise olives £3.50

Lindisfarne oysters, shallot dressing, lemon £2.75ea
1/2 dozen £15

Baked oysters, crispy beef, chardonnay, rosemary
£2.95each

Tempura rock oyster with ponzu mayo & herb caviar
£2.95each

Local`s Menu

Three courses for £20

Available lunchtime and early evening until 7pm

To start

Spinach & watercress soup with poached egg & croutons
House black pudding, soft poached egg, frisee & bacon salad
Provençal fish soup, rouille & croutons

Main courses

North Sea cod, spinach velouté, braised Bowland rainbow
chard & new potatoes
Glazed shoulder of lamb, pea puree & Bowland kale
Grilled tender broccoli, Strathdon blue arancini & toasted
hazelnuts

Dessert

Borders Berries Eaton mess
Sticky toffee pudding with vanilla ice cream
Morange brie, chutney, grapes & oat cakes

Scotch broth, freshly baked bread £5

Spinach & watercress soup, spiced yoghurt & croutons £4

Crispy haggis, mash, swede marmalade, peppercorn sauce £7

Bowland baby leeks, Eyemouth white crab meat, tarragon
mayo £10

Scottish scallops & house black pudding, pea purée £10
Laverstoke Park burrata, British heritage tomatoes, olive &
wild fennel oil £8

Today Borders stock

*All served with watercress salad & a choice of skinny fries, triple
cooked chips or mash potatoes*

3 Tomahawk lamb chop £24

35-day Hereford Ribeye 200g £24

Mangalica pork chop 200g £19

Chateaubriand:

650g £64

800g £82

900g £92

Peppercorn sauce £2.5

Garlic & herb butter £1.5

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House steak- cheeseburger, smoked bacon, sesame bun,
house burger sauce & skinny fries £12.5

Butter chicken curry, basmati rice, poppadum's, pickles &
yoghurt £12.5

Borders venison casserole, mashed potatoes, bacon, onions
& mushrooms £14.5

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Beer-battered North Sea haddock, triple cooked chips, malt
vinegar peas, tartar sauce £14

Cullen skink. North Sea cod, mussels, scallops, potatoes,
leeks & croutons £20

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Grilled Yorkshire asparagus & Cambridgeshire broccoli,
Strathdon Blue arancini, toasted hazelnuts £13.5

Hogwarts Mill pearl barley & Berwickshire pea risotto,
rainbow chard, pickled mushrooms & pinenuts £12

Side orders

Veggie & leaf salad £4/ £9

Asparagus, broccoli, peas & broad beans £4

Triple cooked chips £4

Skinny chips £4

Mash £3