

# provender

## Snacks

Bread & butter 1.5  
Nocellara olives 4  
Spiced mixed nuts 3.5

## Shellfish

Three tempura oysters & wild chive mayo 9.5  
Lindisfarne oyster 2.5  
1/2 doz 15

## Haggis bon bons

*swede marmalade & peppercorn sauce*

## Venison, duck & quail terrine

*house pickles, plum chutney & sourdough toast*

## Jerusalem artichoke & celeriac velouté

*young leeks, smoked haddock*

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## Fish & chips

*Tempest beer battered haddock, triple cooked chips & mushy peas*

## Mussels marinière

*1/2 kilo of Shetland mussels, French fries & salad*

## Borders bavette steak

*fine beans, baked bone marrow & French fries*

## Smoked salmon & caper salad

*seasonal vegetables, leaves & mustard dressing*

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## Panna Cotta

*Three Hills coffee, Cross Brew liquor, white chocolate crumb*

## Trio of Sorbet

*Passion, mango, raspberry*

## Cheese

*(supplement of £3)*

*Fine Scottish cheeses, damsel biscuits & frozen grapes*

*2 Course £20*

*3 Course £24*

# Hand crafted in the Borders