

DINNER

17.30 - 22.00

NIBBLES

Nocellara olives (vg) (gf)	4.5
smoked paprika hummus, Provisioners flatbread (vg)	5
hot brie balls, hibiscus chutney (v)	6
pink peppercorn dusted whitebait, lemon aioli	5.5
oxtail croquettes, red onion jam	6

STARTERS

seasonal soup of the day, rustic bread, sea salt butter (v)	6.5
octopus & coriander salad, black hummus, kaffir lime dressing (gf)	10 / 18.5
culurgiones, smoked aubergine & ricotta, green tomato consommé (v)	8.5
charred mackerel fillet, pickled cucumber ribbons, Keralan gunpowder (gf)	8.5
burratina, heritage tomatoes, Parma ham, balsamic glaze (gf)	9.5
pulled duck rillettes, morello cherry jam, rye toast	8
beef carpaccio, rocket & parmesan, toasted focaccia stick	10.5

MAINS

Courgette spaghetti (gf)	15.5
pistachio pesto & smoked ricotta	
Provisioners Burger	20.5
Wagyu beef, butter poached langoustine, raclette cheese, skin on fries <i>without langoustine</i>	16.5
Pan-fried seabass (gf)	19
braised endives, caramelised citrus segments, orange beurre blanc	
Kashmiri spiced corn-fed chicken breast (gf)	17.5
carrot & mustard noodles, coriander chutney	
Grilled salmon fillet	20.5
chilli crab tagliolini, langoustine bisque	
Rosemary roasted lamb pavé	19.5
crispy lamb neck, summer ratatouille	
8oz grilled West Country rib-eye steak	28
skin on fries, garlic butter	
Mediterranean orzo salad (vg)	15
crispy capers, black olives & pine nuts	

SIDES

sautéed Jersey Royals	5
skin on fries, Provisioners spice mix	4
tenderstem broccoli, chilli & garlic	4.5
super greens & avocado, Pommery mustard dressing	5
buttered heritage carrots, roast onion crumble	4.5
rocket salad, pecorino & balsamic	4