



## The Tapa Room Breakfast

|   |      |
|---|------|
| Cheese scones   | 3.0  |
| Crosstown doughnuts   | 4.0  |
| Toasted sourdough or seeded granary bread with either jam, marmalade, vegemite or honey<br><i>*Gluten free option available</i>           | 3.5  |
| A large dollop of Greek yoghurt   | 3.0  |
| Oat porridge, roast banana, chia seeds, pomegranate, toasted coconut  | 6.8  |
| Two eggs – any style on buttered sourdough or seeded granary toast  | 7.0  |
| Two soft-boiled eggs, vegemite soldiers   | 7.5  |
| Granola, Greek yoghurt, toasted coconut, Oxford honey   | 7.8  |
| Fruit salad – dragon fruit, pineapple, kiwifruit, pears, melon, apples, vanilla poached figs  | 7.8  |
| 'Half & Half' granola and fruit salad   | 7.8  |
| Smashed avocado on toast, feta cheese, Aleppo chilli, boiled egg  | 9.0  |
| Tortilla of ruby gem potatoes, oyster mushrooms, manouri and spinach, rocket pomegranate salad, truffle oil sumac labne, artichoke crisps | 12.0 |
| Grilled chorizo, sweet potato miso hash, a soft boiled egg, garlic labne, star anise cashew nut praline                                   | 12.0 |
| French toast, roasted pineapple, mango, Oxford honey mascarpone, smoked streaky bacon, blueberry, verjus syrup                            | 12.0 |
| Turkish eggs - two poached eggs, whipped yoghurt, hot Aleppo chilli butter - toasted sourdough or seeded granary                          | 13.5 |
| Hot-smoked salmon, two poached eggs, spinach, yuzu hollandaise, seeded granary toast  | 14.0 |

|   |       |
|---|-------|
| Peter Gordon's <b>Savour</b> – Salads for all Seasons (signed HB) | 25.00 |
| Peter Gordon's <b>Fusion</b> – A Culinary Journey (signed HB)     | 25.00 |
| Peter Gordon's <b>A World In My Kitchen</b> (signed PB)           | 25.00 |
| Providores Blend coffee beans 250g                                | 8.00  |

Our house artist Peter Bezuijen's work can be seen in the restaurant on all floors. It is available to purchase, and for more information please ask a member of staff.  
**www.peterbezuijen.com**  
**@peterbezuijen.artist**

### The Providores Fry-Ups

Come with two free-range eggs of your choice and buttered sourdough or seeded granary toast.

|  |      |
|--|------|
| The Veggie – sautéed buttered field mushrooms, slow-roasted tomatoes                     | 10.0 |
| Grilled smoked streaky bacon, sautéed buttered field mushrooms and slow-roasted tomatoes | 11.5 |
| Roast Stornoway black-pudding, baked apple, slow-roasted tomatoes                        | 12.5 |

### Sides

|                                  |     |
|----------------------------------|-----|
| Half avocado                     | 3.0 |
| Slow-roasted tomatoes            | 3.5 |
| Sautéed buttered field mushrooms | 4.0 |
| Grilled smoked streaky bacon     | 4.5 |
| Roast Stornoway black pudding    | 6.5 |
| Grilled chorizo                  | 6.5 |

### Nut-Melks

All 6.5

**Strawberry**, almond butter, coconut milk

**Cacao** (raw organic), cacao nibs, almond butter, medjool dates, almond milk

### Smoothies

|   |         |
|---|---------|
| Mixed berry smoothie  | 5.8     |
| Banana and orange smoothie  | 5.8     |
| Mango, strawberry and banana smoothie   | 5.8     |
| Super spirulina smoothie:<br>spirulina, cucumber, pear, apple juice                 | 6.5     |
| Tamarillo and kiwifruit smoothie  | 6.5     |
| All our smoothies can also be made with either soy/ almond/ coconut milk / oat milk | Add 50p |
| Baobab, blueberry and soy smoothie  | 6.5     |

### Juices

|   |     |
|---|-----|
| Freshly squeezed juices (served until 4pm):<br>carrot, apple, beetroot, ginger, celery                          | 6.0 |
| Fresh orange juice  | 4.5 |
| 'Green Warrior' cold pressed juice<br><i>bottled by B-fresh</i><br>spinach, kale, apple, ginger, lime, cucumber | 5.0 |

**Please inform your waiter if you are allergic to any food item**

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens

**A discretionary service charge of 12.5% will be added to your bill**

## Coffees, Teas and other drinks

The Providores uses an exclusive blend of three responsibly sourced Arabica beans developed with **Volcano Coffee Works**, individually hand-roasted in small batches in South London. The selected beans are then blended, creating a coffee with flavours of rich dried fruits, sherry soaked orange and marzipan. We feel it is perfect as an espresso or served with our organic milk or GM-free soy - and it's great for brewing at home too.

|               |     |
|---------------|-----|
| Espresso      | 2.5 |
| Ristretto     | 2.5 |
| Macchiato     | 2.5 |
| Cortado       | 2.8 |
| Long Black    | 3.0 |
| Americano     | 3.0 |
| Flat White    | 3.5 |
| Latte         | 3.5 |
| Cappuccino    | 3.5 |
| Mochaccino    | 3.8 |
| Hot Chocolate | 3.8 |
| Iced Espresso | 2.8 |
| Iced Coffee   | 5.0 |

*Add 50p for:*

*extra shot or soy / almond milk / oat milk*

**Volcano roasted beans 250g** 8.0

**Teas** 4.5

**Zealong** – Organic New Zealand Tea

Zealong is a premium tea grown, processed, and packaged from a single source in the Waikato. The Zealong Tea Estate ensures its teas are grown and processed in a pristine environment, to the highest standards, by true tea masters.

### Loose teas

Earl Grey  
English Breakfast  
Jasmine  
Rooibos  
Honeybush  
Camomile  
Fresh Mint  
Peppermint

**Iced Tea** 6.0

*Earl Grey and peach purée shaken and served with citrus and mint*



### Non-alcoholic mocktails

Virgin Mary – seasoned tomato juice, Tabasco, wasabi, coriander, a dash of lemon 6.5

Virgin Guava Agua Fresca – guava purée lime juice, sparkling water, served over ice 6.5

Ginger Lemonade – Ginger syrup, lemon juice, sparkling water 6.50

**Karma Cola Co** 4.0

**- Fairtrade organic soft drink**

Lemmy Lemonade