



The Providores & Tapa Room - Brunch

Weekend Summer Brunch Special

A choice of Bellini, Fry up and Coffee
£20 per person
(Includes 12.5% service charge)

Kikones - crunchy salted maize kernels	3.50
Mixed marinated olives	5.00
Spiced mixed nuts	5.00
Scone	3.50
Crosstown doughnuts	3.50
Toasted sourdough or seeded granary bread with either jam, marmalade, vegemite or honey <i>*Gluten free option available</i>	3.50
A large dollop of Greek yoghurt	3.00
Two soft-boiled eggs with vegemite soldiers	7.00
Granola, Greek yoghurt, toasted coconut, Yarnton Oxford honey	7.50
Fruit salad - pineapple, nectarine, peach, apricot, strawberries, raspberries, melon, lychees	7.50
'Half & Half' granola and fruit salad - Greek yoghurt, toasted coconut, Yarnton Oxford honey	7.50
Smashed avocado on toast, feta cheese, Aleppo chilli, boiled egg	8.50
Sweetcorn fritters, rocket, land cress, cherry tomatoes, sunflower seeds, crème fraiche, sweet chilli sauce, smoked streaky bacon	10.50
Tortilla of roast sweet potato, piquillo pepper, feta, onion and parsley, land cress, radish and Ticklemore salad, sweet potato crisps	11.00
Grilled chorizo, sweet potato miso hash, a soft boiled egg, garlic labne, star anise cashew nut praline	11.50
❖ Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat and tahini yoghurt	12.00
French toast, roasted pineapple, mango, Yarnton Oxford honey mascarpone, smoked streaky bacon, blueberries	12.00
Turkish eggs - two poached eggs on whipped yoghurt, hot Aleppo chilli butte toasted sourdough or seeded granary bread	12.50
Shichimi spiced pulled-lamb burger, beetroot relish, chimichurri mayonnaise, rocket, fried egg	13.00
Hot-smoked salmon, two poached eggs, spinach, yuzu hollandaise, seeded granary toast	14.00
Seared tuna, nori sauce, pickled-ginger miso Jersey Royals, gomasio	14.00
❖ From Peter Gordon's latest cookbook Savour - Salads for all Season	

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

Fry-Ups

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

The Veggie - sautéed buttered field
mushrooms and slow-roasted tomatoes 9.80

Grilled smoked streaky bacon,
sautéed buttered field mushrooms and
slow-roasted tomatoes 11.00

Roast Stornoway black pudding with baked
apple and slow-roasted tomatoes 12.00

Sides

Half avocado 3.00

Slow-roasted tomatoes 3.50

Sautéed buttered field mushrooms 4.00

Grilled smoked streaky bacon 4.50

Roast Stornoway black pudding 5.80

Grilled chorizo 7.00

Nut-Melks

All 6.50

Strawberry, almond butter, coconut milk

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

Pineapple, Bim's Kitchen African tigernut,
coconut and cashew butter, medjool dates,
flax seeds, coconut milk

Smoothies

Mixed berry smoothie 5.50

Banana and orange smoothie 5.50

Mango, strawberry and banana smoothie 5.50

Super spirulina smoothie:
spirulina, cucumber, pear, apple juice 6.00

Tamarillo and kiwifruit smoothie 6.50

All our smoothies can also be made with
either soy/ almond/ coconut milk Add 50p

Baobab, blueberry and soy smoothie 6.50

Juices

Freshly squeezed juices (served until 4pm):
carrot, apple, beetroot, ginger and celery 5.50

Fresh orange juice 4.50

B-fresh 'Green Warrior' cold pressed juice:
spinach, kale, apple, ginger, lime, cucumber 5.00

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

Coffee, Teas

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.

Take home 250g whole beans	8.00
Espresso	2.35
Ristretto	2.00
Macchiato	2.40
Cortado	2.60
Long Black	2.85
Americano	2.85
Flat White	3.25
Latte	3.25
Cappuccino	3.25
Mochaccino	3.60
Hot Chocolate	3.60
Iced Espresso	2.60
Iced Coffee	4.50

Add 50p for an extra shot or soy / almond milk

Our teas come in a pot large enough for 2 cups 4.00

Zealong – Organic New Zealand Tea

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

Green Tea
Oolong Tea

Loose teas

Earl Grey
English Breakfast
Jasmine
Rooibos
Honeybush
Camomile
Fresh Mint
Peppermint

Pukka Tea - herbal de-caFFEinated (tea bag) 4.00
After Dinner: fennel, chicory root, cardamom, orange peel, ginger and aniseed



The Providores & Tapa Room Brunch Drinks

NV Nautilus Estate, Classic Cuvée 12.00

NV Billecart-Salmon, Brut, Champagne 15.00

Passionfruit Fruju - Skyy passionfruit 9.50
vodka, Cointreau, passionfruit purée,
Fever Tree lemonade

Bloody Mary –East London vodka, 10.00
seasoned tomato juice, Tabasco, wasabi,
coriander, a dash of lemon

Bellini – peach purée topped with 11.00
Sparkling wine

Pashillini – passionfruit purée topped with 11.00
Sparkling wine

Non-alcoholic mocktails

Virgin Mary – seasoned tomato juice, Tabasco, 6.50
wasabi, coriander, a dash of lemon

Virgin Guava Agua Fresca – guava purée 6.50
lime juice, sparkling water, served over ice

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

Karma Cola Co 4.00

- Fairtrade organic soft drinks

Lemmy Lemonade
Gingerella Ginger Ale