



# 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 baby new potatoes, gomasio	14.00
❖ <b>From Peter Gordon's latest cookbook</b> <b>Savour - Salads for all Season</b>	

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: 6.00  
spirulina, cucumber, pear, apple juice

Tamarillo and kiwifruit smoothie 6.50

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

Baobab, blueberry and soy smoothie 6.50

## Juices

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

Fresh orange juice 4.50

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

## 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.

<b>Take home 250g whole beans</b>	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
<b>Passionfruit Fruju</b> - Skyy passionfruit vodka, Cointreau, passionfruit purée, Fever Tree lemonade	9.50
<b>Bloody Mary</b> –East London vodka, seasoned tomato juice, Tabasco, wasabi, coriander, a dash of lemon	10.00
<b>Bellini</b> – peach purée topped with Sparkling wine	11.00
<b>Pashillini</b> – passionfruit purée topped with Sparkling wine	11.00

### Non-alcoholic mocktails

Virgin Mary – seasoned tomato juice, Tabasco, wasabi, coriander, a dash of lemon	6.50
Virgin Guava Agua Fresca – guava purée lime juice, sparkling water, served over ice	6.50
Ginger Lemonade – Ginger syrup, lemon juice, sparkling water	6.50

**Karma Cola Co** 4.00  
- **Fairtrade organic soft drinks**  
Lemmy Lemonade  
Gingerella Ginger Ale