



# The Providores & Tapa Room - Brunch

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](http://www.peterbezuijen.com)  
[@peterbezuijen.artist](https://www.instagram.com/peterbezuijen.artist)

Kikones - crunchy salted maize kernels	3.5
Mixed marinated olives	5.0
Spiced mixed nuts	6.0
Scone	3.5
Crosstown doughnuts	4.0
Toasted sourdough or seeded granary bread with either jam, marmalade, vegemite or honey <i>*Gluten free option available</i>	3.5
A large dollop of Greek yoghurt	3.0
Two soft-boiled eggs with 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
Sweetcorn fritters, rocket, land cress, cherry tomatoes, sunflower seeds, crème fraiche, sweet chilli sauce, smoked streaky bacon	11.0
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
❖ Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat and tahini yoghurt	12.0
French toast, roasted pineapple, mango, Oxford honey mascarpone, blueberries, smoked streaky bacon, verjus syrup	12.0
Turkish eggs - two poached eggs on whipped yoghurt, hot Aleppo chilli butte toasted sourdough or seeded granary bread	13.5
Shichimi spiced pulled-lamb burger, beetroot relish, chimichurri mayonnaise, rocket, fried egg	14.0
Seared tuna, quinoa ginger salad, kohlrabi, blood orange, chrain, cress	14.0
Hot-smoked salmon, two poached eggs, spinach, yuzu hollandaise, seeded granary toast	14.0
❖ <b>From Peter Gordon's latest cookbook 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

Come 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	10.0
Grilled smoked streaky bacon, sautéed buttered field mushrooms and slow-roasted tomatoes	11.5
Roast Stornoway black pudding with baked apple and 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: 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

<i>Freshly squeezed juices (served until 4pm): carrot, apple, beetroot, ginger and celery</i>	6.0
Fresh orange juice	4.5
'Green Warrior' cold pressed juice bottled by B-fresh 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**

## 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.

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*



### The Providores & Tapa Room Brunch Drinks

NV Akarua, Brut, Central Otago, New Zealand 12.0

NV Billecart-Salmon, Brut, Champagne 15.0

**Passionfruit Fruju** - Skyy passionfruit vodka, Cointreau, passionfruit purée, Fever Tree lemonade 10.0

**Bloody Mary** –East London vodka, seasoned tomato juice, Tabasco, wasabi, coriander, a dash of lemon 10.0

**Bellini** – peach purée topped with sparkling wine 11.0

**Pashillini** – passionfruit purée topped with sparkling wine 11.0

### 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 6.5

**Karma Cola Co** 4.0

**- Fairtrade organic soft drinks**

Lemmy Lemonade