



The Tapa Room

Snacks

Kikones – crunchy salted maize kernels	3.50
Freshly baked breads	4.00
Mixed marinated olives	5.00
Spiced mixed nuts	5.00
Pimientos de padrón	6.00
Salted steamed edamame	5.50
Grilled chorizo	6.50

Platters

A plate of jamon serrano, bastonet de Vic and Alejandro natural chorizo with manzanilla olives	13.00
Neal's Yard Cheese selection, oat cakes, fig-anise bread, fruit chutney	13.00
The Tapa Plate of grilled chorizo, guindilla chillies, marinated olives, grilled artichoke, aubergine sultana relish, fig-orange preserves and Après Soleil cheese	14.50

Small Plates

Tender stem broccoli, tomato miso dressing, sesame, spring onions	6.50
*Watermelon and feta with sumac and capers	6.50
Spinach, bok choy, daikon, apricot, pine nut samosa, tomato, ginger and coriander yoghurt	7.80
Crispy polenta, romesco sauce, char-grilled asparagus, courgettes, baby heritage carrots, Blackwood's goats' curd	7.80
Try with our wine of the month 2014 Folium, Reserve Sauvignon Blanc, £11.40 glass	
Confit duck croquettes, five spice plum sauce	8.20
Soup – coconut and watermelon gazpacho, mint syrup, toasted long pepper almonds	8.50
*Burrata and Isla of Wight tomatoes with mango dressing	8.50
Crispy pink pepper coated chipirones, wasabi yuzu mayonnaise	8.50
Two grilled Scottish scallops, sweet chilli sauce and crème fraîche	8.50
*Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat, tahini yoghurt	12.00
Laksa of smoked Dutch eel, coconut, tamarind, green tea noodles, soft boiled quail's egg, Scottish grolles	12.00
*Asparagus, almonds, spiced quail eggs, shiitake, miso dressing	12.00
Seared tuna, pink grapefruit, mango rhubarb som tam salad, peanuts	14.00

SAVOUR – Salads for all Seasons

Executive Chef Peter Gordon's latest, and 8th, cookbook hit the shelves last year. This gorgeous book has over 100 new recipes and is beautifully designed and photographed. Peter created and cooked all the dishes in his Hackney home and it is written for the home cook with an adventurous palate. Signed copies are for sale here.

* From Peter Gordon's latest cookbook

Savour – Salads for all Seasons

Larger Plates

Turkish eggs - two poached eggs, whipped yoghurt, hot Aleppo chilli butter and toasted sourdough or seeded granary bread	12.25
Tortilla of roast sweet potato, piquillo peppers, feta, caramelised onions, landcress, radish and Ticklemore salad, sweet potato crisps	11.00
Shichimi spiced pulled-lamb burger, beetroot relish, chimichurri mayonnaise, rocket, fried egg	13.00
Vegetable coconut curry – yellow courgette, peas, baby kale, mustard cabbage, lotus crisps, black rice	14.00
Paley Farm spring lamb chump, roast fennel, crispy garlic, peas, broad beans, aubergine liquorice purée	17.00
Pan-fried sea bream, yellow split peas, dashi braised vegetables, mustard leeks	18.00
Beef Pesto – The Sugar Club classic marinated beef fillet, warm chard, courgette and beetroot salad, garlic dressing, pesto and kalamata olives	22.00

Sides

Mixed leaf salad	4.00
Creamy mustard mash	5.00

Desserts

Crosstown doughnuts	3.50
A plate of biscuits and chocolates	7.50
Two sorbets and a scoop of Golden Crunch ice cream, a ginger biscuit	8.00
Vanilla meringue, spiced kumquat compote, pink peppercorn cream	8.80
Warmed chocolate brownie with macadamias and Oxford honey yoghurt - using Original Beans 70% Cru Udzungwa, 42% Esmeralda and 37% Edel Weiss chocolates	8.80
Ragstone goats' cheese cheesecake, ginger feuilletine, strawberry passionfruit salad	9.00
White chocolate panna cotta, passionfruit jelly, grilled pineapple, olive oil hazelnut crumble	9.00
Coconut yuzu tapioca, basil sorbet, peppered almond praline, green mango	9.00
Treacle cured bacon ice cream, olive meringues, banana salted caramel, yoghurt maple cream	9.50

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

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

Coffee, Teas and Juices

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 rich chocolate and sweet caramel notes, fine plum acidity and subtle spice. 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.



Buy here to take home today 250g beans	8.00
Espresso	2.30
Ristretto	2.00
Macchiato	2.30
Cortado	2.50
Ristretto	2.00
Espresso	2.35
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

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

Peter Gordon's Savour – Salads for all Seasons (signed HB)	25.00
Peter Gordon's Fusion – A Culinary Journey (signed HB)	25.00
Providores Blend coffee beans 250g	8.00
Providores Eco bag	3.00

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 either soy/ almond/ coconut milk Add 50p

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