



Tapa Room

Lunch / All day menu

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

Samosa of spinach, bok choy, daikon, apricot, pine nut, tomato with ginger and coriander yoghurt	4.50
--	------

Try with our wine of the month

2013 Greystone, Pinot Gris, £6.90 glass

Tender stem broccoli, tomato miso dressing, sesame, spring onions	6.50
❖ Watermelon and feta with sumac and capers	6.50
Crispy polenta, romesco sauce, char-grilled yellow courgettes, fennel, baby heritage carrots, Blackwood's goats' curd	7.80
Confit duck croquettes, five spice plum sauce	8.20
Soup – coconut, sweet potato, chilli, ponzu mascarpone, sage lavash	8.50
❖ Burrata and Isle of Wight tomatoes with mango dressing	8.50
Two grilled Scottish scallops, sweet chilli sauce and crème fraîche	8.50
Hijiki and sesame crumbed king prawns, wasabi yuzu mayonnaise	11.50
❖ 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 girolles	12.00
Grilled presa Ibérica 5J pork, glass noodles, green papaya, tamarind caramel, coriander	13.50
Seared tuna, nori sauce, pickled-ginger miso Jersey Royals, gomasio	14.00

❖ From Peter Gordon's latest cookbook Savour – Salads for all Seasons

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

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.

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 – green courgette, peas, baby kale, green beans, baby carrots, 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, hijiki sesame crusted king prawn, dashi daikon, samphire, tomato bisque	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
Our own biscuits and chocolates	7.50
Two fruit sorbets, Golden Crunch ice cream, gingernut biscuit, strawberries	8.00
Chocolate sweet miso brownie, lavender cream, plum ginger compote – using Original Beans 37% Edel Weiss & 70% Cru Udzungwa chocolates	8.50
Vanilla meringue, stone fruit, lemon cream	8.50
Coconut yuzu sago, green mango, basil sorbet, peppered almond praline, strawberries	9.00
White chocolate panna cotta, grilled pineapple, passionfruit jelly, hazelnut crumble	9.00
Treacle-cured bacon ice cream, roast peach, banana salted caramel, maple cream, cornflakes	9.50
Neal's Yard Cheese selection, oat cakes, crackers fig-anise bread, fruit chutney	13.00

Buy here to take home today 250g beans 8.00

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 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 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	2.30
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

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

<i>Freshly squeezed juices (served until 4pm): carrot, apple, beetroot, ginger and celery</i>	5.50
<i>Fresh orange juice</i>	4.50
<i>B-fresh 'Green Warrior' cold pressed juice: spinach, kale, apple, ginger, lime, cucumber</i>	5.00

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

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