



Tapa Room

Lunch / All day menu

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.

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
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 asparagus, courgettes, baby heritage carrots, Blackwood's goats' curd	7.80
Confit duck croquettes, five spice plum sauce	8.20
Soup – chilled beetroot, fennel and coconut, spiced poached plum, radish, toasted hazelnut	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
Crispy pink pepper coated chipirones, wasabi yuzu mayonnaise	9.75
*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
*Asparagus, almonds, spiced quail eggs, shiitake, miso dressing	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

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
Try with our wine of the month 2015 Nautilus Estate, Chardonnay, £9.90 glass	
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
White chocolate panna cotta, passionfruit jelly, pineapple, hazelnut crumble	9.00
Coconut yuzu tapioca, green mango, peppered almond praline, basil sorbet	9.00
Treacle cured bacon ice cream, olive meringue, banana salted caramel, 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