



## Tapa Room

### Lunch / All day menu

#### Snacks

Kikones – crunchy salted maize kernels	3.5
Freshly baked breads	4.0
Mixed marinated olives	5.0
Spiced mixed nuts	6.0
Salted steamed edamame	6.0
Pimientos de padrón	6.0
Grilled chorizo	6.5

#### Platters

A plate of jamon serrano, bastonet de Vic, Alejandro natural chorizo, manzanilla olives	14.0
Neal's Yard Cheese selection, oat cakes, crackers, fig-anise bread, fruit chutney	14.0
The Tapa Plate of grilled chorizo, guindilla chillies, marinated olives, grilled artichoke, aubergine sultana relish, fig-orange preserves, Après Soleil cheese	15.0

#### Small Plates

Plantain fritters, okra kichadi	6.0
Tender stem broccoli, ginger dressing, sesame seeds	7.0
Jamaican jerk chicken patty, mango guindilla chilli salsa	7.0
Pan-fried halloumi, verjus thyme rhubarb, almond dukkah, Oxford honey	8.5
Tortilla of ruby gem potatoes, oyster mushrooms, manouri and spinach, rocket pomegranate salad, truffle oil sumac labne, artichoke crisps	7.5
Crunchy polenta, romesco sauce, Jerusalem artichokes, char-grilled baby fennel, yellow courgette, goats curd	8.5
Chorizo croquettes, goats curd basil pesto	8.5
The Tapa Room daily soup + bread	8.5
Duck liver parfait, tamarillo orange sago, chilli roast grapes, cassava chips	9.0
Two Scottish scallops, sweet chilli sauce, crème fraîche	9.5
❖ Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat, tahini yoghurt	12.0
Spiced coconut laksa, asparagus, quails egg, shiitake, hot-smoked salmon, matcha noodles	13.0

❖ **from Peter Gordon's cookbook  
Savour – Salads for all Seasons**

Δ **from Peter Gordon's latest published cookbook  
Eating Well Everyday**

**£1 will be added to your bill in support of the Marylebone Summer Fayre chosen charity, COSMIC.**  
COSMIC supports the Children's Intensive Care Unit at St Mary's Hospital in Paddington.

#### Larger Plates

Turkish eggs - two poached eggs, whipped yoghurt, hot Aleppo chilli butter, toasted sourdough or seeded granary	13.5
Shichimi spiced pulled-lamb burger, chimichurri mayonnaise, beetroot relish, rocket, fried egg	14.0
Seared tuna, quinoa ginger salad, kohlrabi, blood orange, chrain, cress	14.0
Spiced dahl stuffed inari pocket, coconut turmeric yellow courgette, shiitake, coconut tamarind relish	16.0
Pan-fried halibut, palourde clams, dashi cream edamame, celeriac kimchi	21.0
Δ Roasted Paley Farm lamb chump, on cherry potato salad	19.0
Beef Pesto – The Sugar Club classic - marinated beef fillet, warm chard, courgette, beetroot salad, garlic dressing, pesto, kalamata olives	23.0

  

<b>Sides</b>	
Mixed leaf salad	4.0
❖ Jersey Royals, crème fraîche, caramelised shallots, minted peas	6.0
Tender stem broccoli, ginger dressing, sesame seeds	7.0

  

<b>Desserts</b>	
Crosstown doughnuts	4.0
Our own biscuits and chocolates	7.5
Two fruit sorbets, Golden Crunch ice cream, gingernut biscuit	8.0
Warm chocolate sweet miso brownie, chillied pineapple, whipped cream – using Original Beans 70% Cru Udzungwa and 37% Edel Weiss chocolates	8.5
Warm orange almond polenta cake, honey parfait, vermouth infused blood oranges, pistachio	9.0
Rhubarb ginger sago, toffee banana coconut sorbet, Garigouette strawberries, macadamias	9.0
Mini pavlova, feijoa compote, manuka honey cream	9.0
Peanut butter semifreddo, hazelnut feuilletine, raspberry compote, Mackintosh sauce, whipped cream	9.5
Neal's Yard Cheese selection, oat cakes, crackers, fig-anise bread, fruit chutney	14.0

**Please inform us if you are allergic to any ingredient**

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.

### Buy here to take home today 250g beans 8.0

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

### Teas 4.5

#### 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.

Zealong Green Tea

#### Loose teas

Earl Grey  
English Breakfast  
Jasmine  
Rooibos  
Honeybush  
Camomile  
Fresh Mint  
Peppermint

### 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
<i>Fresh orange juice</i>	4.5
<i>B-fresh 'Green Warrior' cold pressed juice: spinach, kale, apple, ginger, lime, cucumber</i>	5.0

Peter Gordon's <b>Eating Well Everyday</b> (signed HB)	22.0
Peter Gordon's <b>Savour – Salads for all Seasons</b> (signed HB)	25.0
Peter Gordon's <b>Fusion – A Culinary Journey</b> (signed HB)	25.0
Providores Blend coffee beans 250g	8.0

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