



Dinner at The Providores

Coconut and watermelon gazpacho, mint syrup, toasted long pepper almonds	10
*Burrata and Isle of Wight tomatoes with mango dressing	11
Crispy polenta, romesco sauce, chargrilled asparagus, courgettes, baby heritage carrots, Blackwood's goats' curd	14
Laksa of smoked Dutch eel, coconut and tamarind, green tea noodles, soft boiled quail's egg, Scottish girolles	15
*Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat, tahini yoghurt	15
*Asparagus, marcona almonds, spiced quail eggs, shiitake, miso dressing	15
Grilled Presa Ibérica 5J pork, butter bean, vanilla and miso purée, salsa verde	16
Seared tuna, pink grapefruit, mango rhubarb som tam salad, peanuts	17
Pan-fried Scottish scallops, wild garlic macadamia goats cheese, asparagus, sesame, pickled ginger den miso.	17
Vegetable coconut curry – yellow courgette, peas, baby kale, mustard cabbage, lotus crisps, black rice	20
Roast Creedy Carver duck breast, spinach, bok choy, mange tout, confit duck leg croquette, plum sauce	23
Paley Farm spring lamb chump, roast fennel, crispy garlic, peas, broad beans, aubergine liquorice purée	23
Pan-fried sea bream, yellow split peas, dashi braised vegetables, mustard leeks	24
Beef pesto – The Sugar Club classic marinated beef fillet, warm chard, courgette and beetroot salad, garlic dressing, pesto, kalamata olives	27
Mixed leaf salad	5
*Minted Jersey Royals, peas and crème fraîche	6
Tender stem broccoli, tomato and miso dressing, sesame, spring onion	7
*Watermelon and feta with sumac and capers	7

Peter Gordon's Cookbooks

Fusion – A Culinary Journey (signed hardback) 25

A World In My Kitchen (signed paperback) 18

* Dishes from **SAVOUR – Salads for all Seasons (signed hardback) 25**

Executive Chef Peter Gordon's latest, and 8th, cookbook is on the shortlist (of 4 nominees) of the **Fortnum & Mason Food and Drink Awards 2017**. This gorgeous book, with over 100 new recipes, was created and cooked in Peter's London Fields home - written for the home cook with an adventurous palate.

A discretionary 12.5% service charge will be added to your bill

Please inform your waiter if you are allergic to any food items.

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens