



## Dinner at The Providores

Soup – minted lamb broth, peas, grilled lamb, carrot, spring onions

- ❖ Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat, tahini yoghurt

Crunchy polenta, romesco sauce, Jerusalem artichokes, char-grilled baby fennel, yellow courgette, goats curd

Pan-fried halloumi, verjus thyme rhubarb, almond dukkah, Oxford honey

Spiced coconut laksa, asparagus, quails egg, shiitake, hot-smoked salmon, matcha noodles

Grilled Scottish scallops, wild garlic puree, pea and bacon rilette, fennel beetroot pickled shimejis, crispy pancetta, macadamias

Seared tuna, quinoa ginger salad, blood orange, kohlrabi, chrain, cress

Spiced dahl stuffed inari pocket, coconut turmeric roast yellow courgette, shiitake, coconut tamarind relish

Pan-fried halibut, palourde clams, dashi cream, edamame, celeriac kimchi

Confit duck leg, warm cauliflower tabbouleh, baharat hummus, pomegranate molasses, crispy paprika chickpeas

Paley Farm spring lamb chump, asparagus, bok choy, Chinese cabbage, wild garlic butter

Beef Pesto – The Sugar Club classic - marinated beef fillet, warm chard, courgette, beetroot salad, garlic dressing, pesto, kalamata olives

Mixed leaf salad

5

Creamy rosemary, miso mashed potatoes

6

Tender stem broccoli, ginger dressing, sesame seeds

7

The Providores biscuits and chocolates

Two fruit sorbets, Golden Crunch ice cream, gingernut biscuit

Peanut butter semifreddo, hazelnut feuilletine, raspberry compote, Mackintosh sauce, whipped cream

Rococo Chocolates Exmoor caviar, mascarpone panna cotta, brioche toasts

Rhubarb ginger sago, toffee banana coconut sorbet, Gariguettes strawberries, macadamias

Warm orange almond polenta cake, honey parfait, vermouth infused blood oranges, pistachio

Warm Original Beans sweet miso brownie, chocolate delice, chilled pineapple, whipped cream

Neal's Yard Dairy cheese, oat cakes, fig-anise bread, crackers, fruit chutney

Two course

35

Three courses

49

Four courses

56

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

Desserts can make up one or more of your courses  
Prices are based on courses per person, not courses per table  
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

