



Dinner at The Providores

❖ Dishes from Peter Gordon's latest cookbook **Savour – Salads for all Season**

Soup – coconut, sweet potato, chilli, ponzu mascarpone, sage lavash

❖ Burrata, Isle of Wight heritage tomatoes, mango ginger basil dressing

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

Crispy polenta, romesco sauce, fennel, yellow courgettes, heritage carrots, Blackwood's goats' curd

Laksa of smoked Dutch eel, coconut, tamarind, green tea noodles, quail's egg, girolles

Pan-fried Scottish scallops, apricot yuzu purée, cherry tomatoes, hazelnuts, courgettes, Urfa chilli pickled enoki mushrooms

Seared tuna, nori sauce, pickled-ginger miso Jersey Royals, gomasio

Pan-fried sea bream, hijiki sesame crusted king prawn, dashi daikon, samphire, tomato bisque

Roast Creedy Carver duck breast, chargrilled Chinese cabbage, beetroot, cherry ponzu purée, duck leg croquette, sweetcorn salsa

Grilled presa Ibérica 5J pork, glass noodles, green papaya, tamarind caramel, coriander

Paley Farm spring lamb chump, roast fennel, crispy garlic, peas, broad beans, aubergine liquorice purée

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

❖ Watermelon, feta, sumac, capers

7

❖ Minted Jersey Royals, peas, caramelised shallots, crème fraîche

6

Green leaf salad

5

Tender stem broccoli, tomato miso dressing, sesame, spring onion

7

The Providores biscuits and chocolates

Two fruit sorbets, Golden Crunch ice cream, gingernut biscuit, strawberries

White chocolate panna cotta, grilled pineapple, passionfruit jelly, hazelnut crumble

Coconut yuzu sago, green mango, basil sorbet, strawberries, peppered almond praline

Lemon tart, tonka bean meringues, Earl Grey white chocolate ice cream, blueberries

Treacle-cured bacon ice cream, roast peach, banana salted caramel, maple cream, cornflakes

Original Beans Chocolate sweet miso brownie, chocolate delice, lavender cream, plum ginger compote

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

Two course

34

Three courses

47

Four courses

56

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

