



The Providores

- ❖ Dishes from Peter Gordon's latest cookbook **Savour** – *Salads for all Seasons*
 - Soup – chilled beetroot, fennel and coconut, spiced poached plum, radish, toasted hazelnut
 - ❖ Burrata, Isle of Wight heritage tomatoes, mango ginger basil dressing
 - ❖ Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat, tahini yoghurt
 - ❖ Asparagus, marcona almonds, spiced quail eggs, shiitake, miso dressing
 - Crispy polenta, romesco sauce, chargrilled asparagus, 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 puree, cherry tomatoes, hazelnuts, courgettes, Urfa chilli pickled enoki mushrooms
 - Seared tuna, nori sauce, pickled-ginger miso Jersey Royals, gomasio
 - Pan-fried sea bream, yellow split peas, dashi braised vegetables, mustard leeks
 - Roast Creedy Carver duck breast, chargrilled purple Chinese cabbage, cherry ponzu puree, duck leg croquette, beetroot, 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 puree
 - Beef Pesto – The Sugar Club classic - marinated beef fillet, warm chard, courgette and beetroot salad, garlic dressing, pesto, kalamata olives
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- ❖ 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
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- The Providores biscuits and chocolates
 - Two sorbets, Golden Crunch ice cream, kalamansi shortbread
 - Treacle cured bacon ice cream, olive meringues, banana salted caramel, maple cream
 - White chocolate panna cotta, passionfruit jelly, pineapple, hazelnut crumble
 - Lemon tart, blueberries, tonka bean meringue, Earl Grey white chocolate ice cream
 - Coconut yuzu tapioca, green mango, basil sorbet, peppered almond praline
 - Chocolate delice, lemongrass rhubarb, brandy snap
 - Neal's Yard Cheese selection, oat cakes, fig-anise bread, fruit chutney
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| 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

