



Dinner at The Providores

Soup – beef broth, oyster mushrooms, chickpeas, ginger

- ❖ 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, cauliflower purée, 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

Creedy Carver duck breast, duck liver parfait, tamarillo orange sago, chilli roast grapes, cassava chips

- Δ Roast Paley Farm lamb chump, on cherry potato salad

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

Mixed leaf salad

- ❖ Jersey Royals, crème fraîche, caramelised shallots, minted peas
- Tender stem broccoli, ginger dressing, sesame seeds

5
6
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

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

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

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

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

Two course

Three courses

Four courses

35
49
56

- Δ From Peter Gordons latest published cook book **Eating Well Everyday**

- ❖ From Peter Gordon's 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

Eating Well Everyday (signed hardback) 22.0

Savour – Salads for all Seasons (signed hardback) 25.0

Fusion – A Culinary Journey (signed hardback) 25.0

Please inform us if you are allergic to any ingredients.

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

