



## Dinner at The Providores

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

❖ Soup – beetroot, cabbage, tomato borscht, dill crème fraîche, onion crostini

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

Burrata, golden and candy beetroot, Spanish Persimon, beetroot tamarind relish

Crispy polenta, romesco sauce, Jerusalem artichoke, roast baby bear pumpkin, char-grilled leeks, goats' curd

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

Pan-fried Scottish scallops, garam masala swede purée, plantain, okra kichadi, poppadum

Seared tuna, nori sauce, pickled-ginger miso baby new potatoes, gomasio

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

Harissa spiced Dingley Dell pork belly, lentils, mashed potatoes, shiitakes miso pickled shimeji, crispy wonton

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

**Try with our wine of the month:** 2014 Devotus, Pinot Noir - £15.00 glass

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

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

Creamy rosemary, miso mashed potatoes

6

Green leaf salad

5

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

7

The Providores biscuits and chocolates

Two fruit sorbets, Golden Crunch ice cream, gingernut biscuit

Tahini mascarpone panna cotta, mandarin jelly, poached blackberries, polenta biscuit

Coconut yuzu sago, green mango, avocado sorbet, peppered almond praline

Apple and Medjool date samosa, cranberries, crystallized hazelnuts, garam masala ice cream

Treacle-cured bacon ice cream, satsuma, clementine, banana salted caramel, maple cream, cornflakes

Warm Original Beans sweet miso brownie, chocolate passionfruit delice, quince, lavender cream, chocolate shortbread crumble

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

