



## Lunch at The Providores

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

❖ Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat, tahini yoghurt	13
Burrata, golden and candy beetroot, Spanish Persimon, beetroot tamarind relish	11
Soup – beetroot, cabbage, tomato borscht, dill crème fraîche, onion crostini	10
Crispy polenta, romesco sauce, Jerusalem artichoke, roast baby bear pumpkin, char-grilled leeks, goats' curd	12
Laksa of smoked Dutch eel, coconut, tamarind, green tea noodles, soft-boiled quail's egg, Scottish girolles	13
Pan-fried Scottish scallops, garam masala swede purée, plantain, okra kichadi, poppadum	15
Seared tuna, nori sauce, pickled-ginger miso baby new potatoes, gomasio	15
Grilled presa Ibérica 5J pork, glass noodles, green papaya, coriander, tamarind caramel	15
Vegetarian coconut curry – baby bear pumpkin, baby kale, mustard cabbage, lotus crisps, black rice	16
Pan-fried sea bream, hijiki sesame crusted king prawn, dashi daikon, samphire, tomato bisque	20
Confit duck leg, warm cauliflower tabbouleh, baharat hummus, pomegranate molasses, crispy paprika chickpeas	19
<b>Try with our wine of the month:</b> 2014 Devotus, Pinot Noir £15.00 glass	
Harissa spiced Dingley Dell pork belly, lentils, mashed potatoes, shiitakes, miso pickled shimeji, crispy wonton	19
Beef Pesto – The Sugar Club classic marinated beef fillet, warm chard, courgette and beetroot salad, garlic dressing, pesto, kalamata olives	23
Creamy rosemary, miso mashed potatoes	6
Mixed leaf salad	5
Tender stem broccoli, tomato and miso dressing, sesame, spring onions	7

### Peter Gordon's Cookbooks

Fusion – A Culinary Journey (signed hardback) 25

A World In My Kitchen (signed paperback) 18

*\* Dishes from **SAVOUR – Salads for all Seasons (signed hardback) 25***

Executive Chef Peter Gordon's latest, and 8th, cookbook hit the shelves last year. This gorgeous book has over 100 new recipes and is beautifully designed and photographed. Peter created and cooked all the dishes in his Hackney home and it is written for the home cook with an adventurous palate. Signed copies for sale here.

*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*