



Lunch at The Providores

❖ Dishes from Peter Gordon's latest cookbook Savour – Salads for all Season	
❖ Burrata, Isle of Wight heritage tomatoes, mango ginger basil dressing	11
❖ Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat, tahini yoghurt	13
Soup –spiced carrot, lime leaf chilli granola, ponzu mascarpone	10
Crispy polenta, romesco sauce, yellow courgettes, roast baby bear pumpkin, char-grilled leeks, goats' curd	12
Laksa of smoked Dutch eel, coconut and tamarind, soba noodles, soft-boiled quail's egg, Scottish girolles	13
Pan-fried Scottish scallops, apricot yuzu purée, cherry tomatoes, hazelnuts, courgettes, Urfa chilli pickled enoki mushrooms	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
Vegetable coconut curry – baby bear pumpkin, baby kale, mustard cabbage, lotus crisps, black rice	16
Roast Creedy Carver duck breast, char-grilled Chinese cabbage, beetroot, cherry ponzu purée, duck leg croquette, sweetcorn salsa	19
Pan-fried sea bream, hijiki sesame crusted king prawn, dashi daikon, samphire, tomato bisque	20
Harissa spiced belly of pork, lentils, miso pickled wild mushrooms, crispy wonton	19
Beef Pesto – The Sugar Club classic marinated beef fillet, warm chard, courgette and beetroot salad, garlic dressing, pesto, kalamata olives	23
❖ Minted baby new potatoes, peas, crème fraîche	6
Mixed leaf salad	5
Tender stem broccoli, tomato and miso dressing, sesame, spring onion	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*