



## The Providores

Soup – chilled beetroot, fennel and coconut, spiced poached plum, radish, toasted hazelnut	10
*Burrata and Isle of Wight tomatoes with mango dressing	11
Crispy polenta, romesco sauce, chargrilled asparagus, courgettes, baby heritage carrots, Blackwood's goats' curd	12
Laksa of smoked Dutch eel, coconut and tamarind, green tea noodles, soft boiled quail's egg, Scottish girolles	13
*Asparagus, marcona almonds, spiced quail eggs, shiitake, miso dressing	13
*Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat tahini yoghurt	13
Grilled Presa Ibérica 5J pork, glass noodles, green papaya, tamarind caramel, coriander	14
Seared tuna, nori sauce, pickled-ginger miso Jersey Royals, gomasio	15
Pan-fried Scottish scallops, apricot yuzu puree, cherry tomatoes, hazelnuts, courgettes, Urfa chilli pickled enoki mushrooms	15
Vegetable coconut curry – yellow courgette, peas, baby kale, mustard cabbage, lotus crisps, black rice	16
Roast Creedy Carver duck breast, chargrilled purple Chinese cabbage, duck leg croquette, beetroot, sweetcorn salsa	19
Pan-fried sea bream, yellow split peas, dashi braised vegetables, mustard leeks	20
Paley Farm spring lamb chump, roast fennel, crispy garlic, peas, broad beans, aubergine liquorice purée	19
Beef Pesto – The Sugar Club classic marinated beef fillet, warm chard, courgette and beetroot salad, garlic dressing, pesto, kalamata olives	23
Mixed leaf salad	5
*Minted Jersey Royals, peas and crème fraîche	6
Tender stem broccoli, tomato and miso dressing, sesame, spring onion	7
*Watermelon and feta with sumac and capers	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*