



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 – coconut, sweet potato, chilli, ponzu mascarpone, sage lavash	10
Crispy polenta, romesco sauce, fennel, yellow courgettes, 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
Pan-fried Scottish scallops, apricot yuzu purée, cherry tomatoes, hazelnuts, courgettes, Urfa chilli pickled enoki mushrooms	15
Seared tuna, nori sauce, pickled-ginger miso Jersey Royals, gomasio	15
Grilled presa Ibérica 5J pork, glass noodles, green papaya, coriander, tamarind caramel	15
Vegetable coconut curry – green courgettes, peas, baby kale, green beans, baby carrots, mustard cabbage, lotus crisps, black rice	16
Roast Creedy Carver duck breast, chargrilled 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
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
❖ Minted Jersey Royals, peas and crème fraîche	6
❖ Watermelon and feta with sumac and capers	7
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*