



Sample Dinner set menu at The Providores

A canape - tortilla of roast sweet potato,
piquillo pepper, feta and onion, pesto

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Crispy polenta, romesco sauce, Jerusalem artichokes,
roast pumpkin, char-grilled leeks, goats' curd

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

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

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Spiced dahl stuffed inari pocket, coconut turmeric roast pumpkin,
shiitake, coconut tamarind relish

Pan-fried sea bream, palourde clams, dashi cream,
edamame, celeriac kimchi

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

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Neal's Yard cheeses, oat cakes, fig-anise bread,
crackers, fruit chutney

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

Coconut sago, blood orange, mango ginger sorbet,
peppered almond praline, pandan meringues

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



***Please inform your waiter if you are allergic to any food items before you order.
We cannot guarantee that any items are completely allergen free due to being produced
in a kitchen that contains ingredients with allergens***