



## Sample Dinner Set Menu

### The Proveedores and Tapa Room

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

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

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

Asparagus, marcona almonds, spiced quail eggs,  
shiitake, miso dressing

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Crispy polenta, romesco sauce, cauliflower, char-grilled asparagus,  
courgettes, baby heritage carrots, Blackwood's goats curd

Pan-fried sea bream, yellow split peas, dashi braised  
vegetables, mustard leeks

Crispy Dingley Dell pork belly, onion and apple purée,  
chai spiced parsnips, kohlrabi kimchi

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

Warm Original Beans chocolate brownie with macadamias,  
rhubarb and a scoop of Golden Crunch ice cream

Coconut yuzu tapioca, basil sorbet, peppered  
almond praline, green mango

Treacle cured bacon ice cream, olive meringues,  
banana salted caramel, yoghurt maple cream

2 Courses £42pp

3 Courses £52pp

Price includes bottled water, bread, tea and coffee



***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***