



Sample Dinner Set Menu The Providores and Tapa Room

A canape - confit duck croquette, five spice plum sauce

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Crispy polenta, romesco sauce, fennel, yellow courgettes,
heritage carrots, Blackwood's 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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Vegetable coconut curry – green courgette, peas, baby kale, green beans,
baby carrots, mustard cabbage, lotus crisps, black rice

Pan-fried sea bream, hijiki sesame crusted king prawn,
dashi daikon, samphire, tomato bisque

Paley Farm spring lamb chump, roast fennel, peas, broad beans,
aubergine liquorice purée

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

Tahini mascarpone panna cotta, mandarin jelly,
sesame roast apricots, nut biscotti

Coconut yuzu sago, green mango, basil sorbet,
strawberries, peppered almond praline

Treacle-cured bacon ice cream, roast white peach,
banana salted caramel, maple cream, cornflakes

2 Courses £42pp

3 Courses £52pp

Price includes bottled water, bread, coffee and tea



***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***