



Sample Dinner Set Menu

The Providores 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*