

Coffee, Teas

The Providores uses an exclusive blend of three responsibly sourced Arabica beans developed with **Volcano Coffee Works**, individually hand-roasted in small batches in South London. The selected beans are then blended, creating a coffee with flavours of rich dried fruits, sherry soaked orange and marzipan. We feel it is perfect as an espresso or served with our organic milk or GM-free soy - and it's great for brewing at home too.

Espresso	2.5
Ristretto	2.5
Macchiato	2.5
Cortado	2.8
Long Black	3.0
Americano	3.0
Flat White	3.5
Latte	3.5
Cappuccino	3.5
Mochaccino	3.8
Hot Chocolate	3.8
Iced Espresso	2.8
Iced Coffee	5.0

*Add 50p for:
extra shot or soy / almond milk / oat milk*

Volcano roasted beans 250g 8.0

Teas 4.5

Zealong – Organic New Zealand Tea

Zealong is a premium tea grown, processed, and packaged from a single source in the Waikato. The Zealong Tea Estate ensures its teas are grown and processed in a pristine environment, to the highest standards, by true tea masters.

Loose teas

Earl Grey
English Breakfast
Jasmine
Rooibos
Honeybush
Camomile
Fresh Mint
Peppermint

Iced Tea 6.0

Earl Grey and peach purée shaken and served with citrus and mint



The Providores & Tapa Room Brunch Drinks

NV Nautilus, Cuvée, Marlborough 12.0

NV Billecart-Salmon, Brut, Champagne 15.0

Passionfruit Fruju - Skyy passionfruit vodka, Cointreau, passionfruit purée, Fever Tree lemonade 10.0

Bloody Mary –East London vodka, seasoned tomato juice, Tabasco, wasabi, coriander, a dash of lemon 10.0

Bellini – peach purée topped with sparkling wine 11.0

Pashillini – passionfruit purée topped with sparkling wine 11.0

Non-alcoholic mocktails

Virgin Mary – seasoned tomato juice, Tabasco, wasabi, coriander, a dash of lemon 6.5

Virgin Guava Agua Fresca – guava purée lime juice, sparkling water, served over ice 6.5

Ginger Lemonade – Ginger syrup, lemon juice, sparkling water 6.5

Karma Cola Co 4.0

- Fairtrade organic soft drinks

Karma Cola

Lemony Lemonade

Gingerella Ginger Ale



Tapa Room

Lunch / All day menu

Snacks

Kikones – crunchy salted maize kernels	3.5
Freshly baked breads	4.0
Mixed marinated olives	5.0
Spiced mixed nuts	6.0
Salted steamed edamame	6.0
Pimientos de padrón	6.0
Grilled chorizo	6.5

Platters

A plate of jamon serrano, bastonet de Vic, Alejandro natural chorizo, manzanilla olives	14.0
Neal's Yard Cheese selection, oat cakes, crackers, fig-anise bread, fruit chutney	14.0
The Tapa Plate of grilled chorizo, guindilla chillies, marinated olives, grilled artichoke, aubergine sultana relish, fig-orange preserves, Après Soleil cheese	15.0

Small Plates

Plantain fritters, okra kichadi	6.0
Tender stem broccoli, ginger dressing, sesame seeds	7.0
Jamaican jerk chicken patty, mango guindilla chilli salsa	7.0
Pan-fried halloumi, verjus thyme rhubarb, almond dukkah, Oxford honey	8.5
Tortilla of ruby gem potatoes, oyster mushrooms, manouri and spinach, rocket pomegranate salad, truffle oil sumac labne, artichoke crisps	7.5
Crunchy polenta, romesco sauce, Jerusalem artichokes, char-grilled baby fennel, yellow courgette, goats curd	8.5
Chorizo croquettes, goats curd basil pesto	8.5
The Tapa Room daily soup + bread	8.5
Duck liver parfait, tamarillo orange sago, chilli roast grapes, cassava chips	9.0
Two Scottish scallops, sweet chilli sauce, crème fraîche	9.5
Ibérica 5J pork presa tataki, ponzu, apple, sesame spring onion salad, kewpie mayonnaise, radish	9.8
❖ Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat, tahini yoghurt	12.0
Spiced coconut laksa, asparagus, quails egg, shiitake, hot-smoked salmon, matcha noodles	13.0

❖ **from Peter Gordon's cookbook Savour – Salads for all Seasons**

Δ **from Peter Gordon's latest published cookbook Eating Well Everyday**

Eating Well Everyday

22.0

Peter Gordon's newest (and ninth) cookbook is on sale at The Providores, and at all good bookshops. Packed with 170 recipes for breakfast and lunch, through to pastas, soups, dinners and desserts.

Larger Plates

Turkish eggs - two poached eggs, whipped yoghurt, hot Aleppo chilli butter, toasted sourdough or seeded granary	13.5
Shichimi spiced pulled-lamb burger, chimichurri mayonnaise, beetroot relish, rocket, fried egg	14.0
Seared tuna, quinoa ginger salad, kohlrabi, blood orange, chrain, cress	14.0
Spiced dahl stuffed inari pocket, coconut turmeric yellow courgette, shiitake, coconut tamarind relish	16.0
Pan-fried halibut, palourde clams, dashi cream edamame, celeriac kimchi	21.0
Δ Roasted Paley Farm lamb chump, on cherry potato salad	19.0
Beef Pesto – The Sugar Club classic - marinated beef fillet, warm chard, courgette, beetroot salad, garlic dressing, pesto, kalamata olives	23.0

Sides

Mixed leaf salad	4.0
❖ Jersey Royals, crème fraîche, caramelised shallots, minted peas	6.0
Tender stem broccoli, ginger dressing, sesame seeds	7.0

Desserts

Crosstown doughnuts	4.0
Our own biscuits and chocolates	7.5
Two fruit sorbets, Golden Crunch ice cream, gingernut biscuit	8.0
Warm chocolate sweet miso brownie, chillied pineapple, whipped cream – using Original Beans 70% Cru Udzungwa and 37% Edel Weiss chocolates	8.5
Warm orange almond polenta cake, honey parfait, vermouth infused blood oranges, pistachio	9.0
Rhubarb ginger sago, toffee banana coconut sorbet, Gariguetta strawberries, macadamias	9.0
Mini pavlova, feijoa compote, manuka honey cream	9.0
Peanut butter semifreddo, hazelnut feuilletine, raspberry compote, Mackintosh sauce, whipped cream	9.5
Neal's Yard Cheese selection, oat cakes, crackers, fig-anise bread, fruit chutney	14.0

Please inform us if you are allergic to any ingredient

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens

A discretionary service charge of 12.5% will be added to your bill