

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
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Teas	4.5
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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
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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

Freshly baked breads

Mixed marinated olives

Spiced mixed nuts

Salted steamed edamame

Pimientos de padrón

Grilled chorizo

Platters

A plate of jamon serrano, bastonet de Vic, Alejandro natural chorizo, manzanilla olives

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

The Tapa Plate of grilled chorizo, guindilla chillies, marinated olives, grilled artichoke, aubergine sultana relish, fig-orange preserves, Après Soleil cheese

Small Plates

Plantain fritters, okra kichadi

Tender stem broccoli, ginger dressing, sesame seeds

Jamaican jerk chicken patty, mango guindilla chilli salsa

Pan-fried halloumi, verjus thyme rhubarb, almond dukkah, Oxford honey

Tortilla of ruby gem potatoes, oyster mushrooms, manouri and spinach, rocket pomegranate salad, truffle oil sumac labne, artichoke crisps

Crunchy polenta, romesco sauce, Jerusalem artichokes, char-grilled baby fennel, yellow courgette, goats curd

Chorizo croquettes, goats curd basil pesto

The Tapa Room daily soup + bread

Duck liver parfait, tamarillo orange sago, chilli roast grapes, cassava chips

Two Scottish scallops, sweet chilli sauce, crème fraîche

Ibérica 5J pork presa tataki, ponzu, apple, sesame spring onion salad, kewpie mayonnaise, radish

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

Spiced coconut laksa, asparagus, quails egg, shiitake, hot-smoked salmon, matcha noodles

❖ 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

Shichimi spiced pulled-lamb burger, chimichurri mayonnaise, beetroot relish, rocket, fried egg

Seared tuna, quinoa ginger salad, kohlrabi, blood orange, chrain, cress

Spiced dahl stuffed inari pocket, coconut turmeric yellow courgette, shiitake, coconut tamarind relish

Pan-fried halibut, palourde clams, dashi cream edamame, celeriac kimchi

△ Roasted Paley Farm lamb chump, on cherry potato salad

Beef Pesto – The Sugar Club classic - marinated beef fillet, warm chard, courgette, beetroot salad, garlic dressing, pesto, kalamata olives

Sides

Mixed leaf salad

❖ Jersey Royals, crème fraîche, caramelised shallots, minted peas

Tender stem broccoli, ginger dressing, sesame seeds

Desserts

Crostown doughnuts

Our own biscuits and chocolates

Two fruit sorbets, Golden Crunch ice cream, gingernut biscuit

Warm chocolate sweet miso brownie, chillied pineapple, whipped cream – using Original Beans 70% Cru Udzungwa and 37% Edel Weiss chocolates

Warm orange almond polenta cake, honey parfait, vermouth infused blood oranges, pistachio

Rhubarb ginger sago, toffeel banana coconut sorbet, Gariguette strawberries, macadamias

Mini pavlova, feijoa compote, manuka honey cream

Peanut butter semifreddo, hazelnut feuilletine, raspberry compote, Mackintosh sauce, whipped cream

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

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