



Tapa Room

Lunch/All day menu

Snacks

Kikones – crunchy salted maize kernels	3.50
Freshly baked breads	4.00
Mixed marinated olives	5.00
Spiced mixed nuts	5.00
Salted steamed edamame	5.50
Pimientos de padrón	6.00
Grilled chorizo	7.00

Platters

A plate of jamon serrano, bastonet de Vic, Alejandro natural chorizo, manzanilla olives	13.50
Neal's Yard Cheese selection, oat cakes, crackers, fig-anise bread, fruit chutney	14.00
The Tapa Plate of grilled chorizo, guindilla chillies, marinated olives, grilled artichoke, aubergine sultana relish, fig-orange preserves, Après Soleil cheese	14.50

Small Plates

Plantain fritters, okra kichadi	5.50
Tender stem broccoli, ginger dressing, sesame seeds	6.50
Ruby gem potatoes, oyster mushrooms, manouri and spinach tortilla, rocket pomegranate salad, truffle sumac labne, artichoke crisps	7.50
Crunchy polenta, romesco sauce, Jerusalem artichokes, char-grilled baby fennel, roast pumpkin, goats curd	8.20
Chorizo croquettes, goats curd basil pesto	8.20
Soup + bread – star anise, ginger, onion broth, parmesan croutons, tarragon crème fraîche	8.50
Two grilled Scottish scallops, sweet chilli sauce, crème fraîche	9.50
*Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat, tahini yoghurt	12.00
Laksa of smoked Dutch eel, coconut, tamarind, green tea noodles, girolles, a soft-boiled quail egg	12.00

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

Peter Gordon's Savour – Salads for all Seasons (signed HB)	25.00
Peter Gordon's Fusion – A Culinary Journey (signed HB)	25.00
Peter Gordon's A World In My Kitchen (signed PB)	18.00
Providores Blend coffee beans 250g	8.00

SAVOUR – Salads for all Seasons

Executive Chef Peter Gordon's 8th and latest cookbook. Beautifully designed and photographed with over 100 new recipes. Written for the home cook with an adventurous palate, Peter created and prepared all these dishes in his Hackney home. Signed copies are available here.

Larger Plates

Turkish eggs - two poached eggs, whipped yoghurt, hot Aleppo chilli butter, toasted sourdough or seeded granary	13.00
Seared tuna, quinoa ginger salad, kohlrabi, blood orange, chrain, cress	14.00
Shichimi spiced pulled-lamb burger, chimichurri mayonnaise, beetroot relish, rocket, fried egg	13.50
Spiced dahl stuffed inari pocket, coconut turmeric roast pumpkin, shiitake, coconut tamarind relish	15.00
Pan-fried halibut, palourde clams, dashi cream edamame, celeriac kimchi	20.00
Harissa spiced Dingley Dell pork belly, lentils, mashed potatoes, miso pickled shimeji, crispy wonton	17.00
Beef Pesto – The Sugar Club classic - marinated beef fillet, warm chard, courgette, beetroot salad, garlic dressing, pesto, kalamata olives	22.00

Sides

Mixed leaf salad	4.00
Creamy rosemary, miso mashed potatoes	5.00
Tender stem broccoli, ginger dressing, sesame seeds	6.50

Desserts

Crosstown doughnuts	4.00
Our own biscuits and chocolates	7.50
Two fruit sorbets, Golden Crunch ice cream, gingernut biscuit	8.00
Warm chocolate sweet miso brownie, lavender cream, verjus poached rhubarb – using Original Beans 70% Cru Udzungwa and 37% Edel Weiss chocolates	8.50
Apple and medjool date samosa, goji berries, crystallized hazelnuts, garam masala ice cream	9.00
Coconut sago, blood orange, mango ginger sorbet, peppered almond praline, pandan meringues	9.00
Treacle-cured bacon ice cream, cumquats, banana salted caramel, cornflakes, maple cream	9.50
Neal's Yard Cheese selection, oat cakes, crackers, fig-anise bread, fruit chutney	14.00

Please inform your waiter if you are allergic to any food item

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

Coffees, Teas and Juices

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.

Buy here to take home today 250g beans	8.00
Ristretto	2.00
Espresso	2.35
Macchiato	2.40
Cortado	2.60
Long Black	2.85
Americano	2.85
Flat White	3.25
Latte	3.25
Cappuccino	3.25
Mochaccino	3.60
Hot Chocolate	3.60
Iced Espresso	2.60
Iced Coffee	4.50

*Add 50p for;
extra shot or soy/ almond milk/oats milk*

Teas come in a pot large enough for 2 cups 4.00

Zealong – Organic New Zealand Tea

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

Zealong Green Tea

Loose teas

Earl Grey
English Breakfast
Jasmine
Rooibos
Honeybush
Camomile
Fresh Mint
Peppermint

Nut-Melks All 6.50

Strawberry, almond butter, coconut milk

Cacao (raw organic), cacao nibs, almond butter, medjool dates, almond milk

Smoothies

Mixed berry smoothie	5.50
Banana and orange smoothie	5.50
Mango, strawberry and banana smoothie	5.50
Super spirulina smoothie: spirulina, cucumber, pear, apple juice	6.00
Tamarillo and kiwifruit smoothie	6.50
All our smoothies can also be made with either soy/ almond/ coconut milk/ oat milk	Add 50p
Baobab, blueberry and soy smoothie	6.50

Juices

Freshly squeezed juices (served until 4pm) carrot, apple, beetroot, ginger and celery	5.50
Fresh orange juice	4.50
B-fresh 'Green Warrior' - cold pressed juice: spinach, kale, apple, ginger, lime, cucumber	5.00

