



The Tapa Room Breakfast

Cheese scones	3.00
Crosstown doughnuts	4.00
Toasted sourdough or seeded granary bread with either jam, marmalade, vegemite or honey	3.50
<i>*Gluten free option available</i>	
A large dollop of Greek yoghurt	3.00
Oat porridge, roast banana, chia seeds, pomegranate, toasted coconut	6.80
Two eggs – any style on buttered sourdough or seeded granary toast	7.50
Two soft-boiled eggs, vegemite soldiers	7.00
Granola, Greek yoghurt, toasted coconut, Oxford honey	7.50
Fruit salad – apple, pear, melon, kiwifruit, pineapple, vanilla poached figs	7.50
'Half & Half' granola and fruit salad	7.50
Smashed avocado on toast, feta cheese, Aleppo chilli, boiled egg	8.50
Tortilla of ruby gem potatoes, oyster mushrooms, manouri and spinach, rocket pomegranate salad, truffle oil sumac labne, artichoke crisps	11.00
Grilled chorizo, sweet potato miso hash, a soft boiled egg, garlic labne, star anise cashew nut praline	11.50
French toast, roasted pineapple, mango, Oxford honey mascarpone, smoked streaky bacon, blueberries	12.00
Turkish eggs - two poached eggs, whipped yoghurt, hot Aleppo chilli butter - toasted sourdough or seeded granary	13.00
Hot-smoked salmon, two poached eggs, spinach, yuzu hollandaise, seeded granary toast	14.00

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)	25.00
Providores Blend coffee beans 250g	8.00

Peter Bezuijen, our house artist, will be exhibiting at the Saatchi Art presented 'The Other Art Fair' in London 22nd-25th March. Peter's work can be seen hanging in the restaurant on all floors. For more information, please ask a member of staff. #TheOtherArtFairLondon @TheOtherArtFair @peterbezuijen.artist

The Providores Fry-Ups

Come with two free-range eggs of your choice and buttered sourdough or seeded granary toast.

The Veggie – sautéed buttered field mushrooms, slow-roasted tomatoes	10.00
Grilled smoked streaky bacon, sautéed buttered field mushrooms and slow-roasted tomatoes	11.50
Roast Stornoway black-pudding, baked apple, slow-roasted tomatoes	12.50

Sides

Half avocado	3.00
Slow-roasted tomatoes	3.50
Sautéed buttered field mushrooms	4.00
Grilled smoked streaky bacon	4.50
Roast Stornoway black pudding	6.00
Grilled chorizo	6.00

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:	6.00
spirulina, cucumber, pear, apple juice	
Tamarillo and kiwifruit smoothie	6.50
All our smoothies can also be made with either soy/ almond/ coconut milk / oats milk	Add 50p
Baobab, blueberry and soy smoothie	6.50

Juices

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

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 other drinks

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	2.35
Ristretto	2.00
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 / oat milk

Volcano roasted beans 250g 8.00

Teas

Our teas come in a pot large enough for 2 cups 4.00

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.

Green Tea

Loose teas

Earl Grey
English Breakfast
Jasmine
Rooibos
Honeybush
Camomile
Fresh Mint
Peppermint



Non-alcoholic mocktails

Virgin Mary – seasoned tomato juice, Tabasco, wasabi, coriander, a dash of lemon 6.50

Virgin Guava Agua Fresca – guava purée lime juice, sparkling water, served over ice 6.50

Ginger Lemonade – Ginger syrup, lemon juice, sparkling water 6.50

Karma Cola Co 4.00

- Fairtrade organic soft drinks

Lemmy Lemonade