



The Providores & Tapa Room - Brunch

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

Kikones - crunchy salted maize kernels	3.50
Mixed marinated olives	5.00
Spiced mixed nuts	5.00
Scone	3.50
Crosstown doughnuts	4.00
Toasted sourdough or seeded granary bread with either jam, marmalade, vegemite or honey <i>*Gluten free option available</i>	3.50
A large dollop of Greek yoghurt	3.00
Two soft-boiled eggs with vegemite soldiers	7.50
Granola, Greek yoghurt, toasted coconut, Oxford honey	7.50
Fruit salad -apples, pears, 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
Sweetcorn fritters, rocket, land cress, cherry tomatoes, sunflower seeds, crème fraiche, sweet chilli sauce, smoked streaky bacon	10.50
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
❖ Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat and tahini yoghurt	12.00
French toast, roasted pineapple, mango, Oxford honey mascarpone, blueberries, smoked streaky bacon	12.00
Turkish eggs - two poached eggs on whipped yoghurt, hot Aleppo chilli butte toasted sourdough or seeded granary bread	13.00
Shichimi spiced pulled-lamb burger, beetroot relish, chimichurri mayonnaise, rocket, fried egg	13.50
Seared tuna, quinoa ginger salad, kohlrabi, blood orange, chrain, cress	14.00
Hot-smoked salmon, two poached eggs, spinach, yuzu hollandaise, seeded granary toast	14.00
❖ From Peter Gordon's latest cookbook Savour - Salads for all Season	

Fry-Ups

Come with two free-range eggs of your choice and buttered sourdough or seeded granary toast	
The Veggie - sautéed buttered field mushrooms and slow-roasted tomatoes	10.00
Grilled smoked streaky bacon, sautéed buttered field mushrooms and slow-roasted tomatoes	11.50
Roast Stornoway black pudding with baked apple and 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	7.00

Nut-Melks

Strawberry , almond butter, coconut milk	All 6.50
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

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

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

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

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.

Take home 250g whole beans	8.00
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

Our 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



The Providores & Tapa Room Brunch Drinks

NV Akarua, Brut, Central Otago, New Zealand 12.00

NV Billecart-Salmon, Brut, Champagne 15.00

Passionfruit Fruju - Skyy passionfruit 9.50
vodka, Cointreau, passionfruit purée,
Fever Tree lemonade

Bloody Mary –East London vodka, 10.00
seasoned tomato juice, Tabasco, wasabi,
coriander, a dash of lemon

Bellini – peach purée topped with 11.00
Sparkling wine

Pashillini – passionfruit purée topped with 11.00
Sparkling wine

Non-alcoholic mocktails

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

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

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

Karma Cola Co 4.00
- Fairtrade organic soft drinks
Lemmy Lemonade