



## Dinner at The Providores

Soup – cauliflower, shichimi, almonds, romesco, parmesan crisp

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

Crunchy polenta, romesco sauce, Jerusalem artichokes, char-grilled leeks, roast pumpkin, goats curd

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

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

Pan-fried Scottish scallops, garam masala swede purée, plantain, okra kichadi, poppadom

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

Spiced dahl stuffed inari pocket, coconut turmeric roast pumpkin, shiitake, coconut tamarind relish

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

Confit duck leg, warm cauliflower tabbouleh, baharat hummus, pomegranate molasses, crispy paprika chickpeas

Harissa spiced Tamworth pork belly, lentils, mashed potatoes, miso pickled shimeji, crispy wonton

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

Creamy rosemary, miso mashed potatoes

6

Green leaf salad

5

Tender stem broccoli, ginger dressing, sesame seeds

7

The Providores biscuits and chocolates

Two fruit sorbets, Golden Crunch ice cream, gingernut biscuit

**Supporting Marylebone Food Festival** - Rococo Chocolates Exmoor caviar, mascarpone panna cotta, brioche toasts

Coconut sago, blood orange, mango ginger sorbet, peppered almond praline, pandan meringues

Treacle cured bacon ice cream, Macintosh caramel, kumquats, olive meringues, cornflakes

Apple and medjool date samosa, goji berries, crystallized hazelnuts, garam masala ice cream

Warm Original Beans sweet miso brownie, chocolate delice, poached rhubarb, lavender cream, chocolate crumble

Neal's Yard Dairy cheese, oat cakes, fig-anise bread, crackers, fruit chutney

Two course

34

Three courses

47

Four courses

56

- ❖ From Peter Gordon's latest cookbook Savour – Salads for all Season

Desserts can make up one or more of your courses  
Prices are based on courses per person, not courses per table  
A discretionary 12.5% service charge will be added to your bill

**Please inform your waiter if you are allergic to any food items.**

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

