

# The Providores and Tapa Room

[make a reservation](#)

## Cocktails

**The Champagne Cocktail 10.00**  
NV Trinity Hill 'H', with Courvoisier VS, sugar and Angostura bitters

**St Germain Cocktail 10.00**  
St Germain Elderflower liqueur served over ice with NV Trinity Hill 'H' and soda

**Bellinis 10.00**  
Your choice of peach, passionfruit or mango topped with NV Trinity Hill 'H'

**Vodka Martini 9.50**  
Your choice of vodka with a splash of vermouth, served with an olive or a twist

**42 Below**  
**42 Below, Passionfruit**  
Cariel Vanilla, vanilla sugar rim

**Sipsmith**  
**Grey Goose Martini 10.50**  
**Gin Martini 9.50**  
Sipsmith Gin served with a splash of vermouth served with a an olive or a twist

**Gingerbread Man Martini 9.50**  
Cariel Vanilla vodka, Gingerbread Liqueur and Kahlua, shaken with ice, finished with cream, shaved dark chocolate

**Nutty Martini 9.50**  
42 Below vodka and Frangelico, stirred on ice, served over crumbled white chocolate

**Wasabitini 9.50**  
42 Below vodka, fresh cucumber, wasabi  
Yuzu powder and sugar syrup, shaken and finished with a wasabi powder rim

**Lychee and Sake Martini 9.50**  
Sipsmith gin, Sho Chiku Bai sake and Lychee-Li stirred over ice

**Lemongrass Martini 9.50**  
Żubrówka Bison Grass vodka, Cointreau, basil, lemongrass and rosemary, with orange and lime juice and a dash of ginger cordial

**Espresso Martini 9.50**  
Cariel Vanilla Vodka, Kahlua and a double espresso shaken with ice

**Hibiscus and Rose Martini 9.50**  
42 Below vodka infused with Hibiscus flowers, stirred over ice with Cointreau and a splash of Rose essence

**Lady Grey Martini 9.50**  
Sipsmith gin infused with Lady Grey, shaken with lemon juice and egg white. Created by Sipsmith's amazing Master Distiller **Jared Brown**

**Sailors Tot 9.50**  
Freshly brewed English Breakfast tea shaken with Mt Gay Rum, maple syrup fresh lime and shaved nutmeg

**Snowdrop 9.50**  
Sipsmith gin shaken with fresh coriander, St Germain Elderflower liqueur and fresh lime

**Niccolina 9.50**  
Limoncello, lemon juice and Frangelico shaken with Coopers Creek Arneis

**Havana Mojito 9.00**  
Havana 3 Años rum muddled with fresh mint and lime, served over crushed ice

**Cucumber Mojito 9.00**  
42 Below cucumber infused vodka muddled with fresh mint and lime, served over crushed ice

**Strawberry and basil Mojito 9.50**  
42 Below vodka muddled with basil, limes and strawberries served over crushed ice

**Vanilla Sour 9.00**  
Cariel Vanilla Vodka, Limoncello and lemon juice, served over crushed ice and topped with Fever Tree ginger ale

**Passionfruit Margarita 9.00**  
Tequila shaken with fresh lime and passionfruit puree served over crushed ice and finished with fresh passionfruit

**Bloody Mary 9.00**  
42 Below vodka, seasoned tomato juice, Tabasco and wasabi with coriander and a dash of lemon

**Lady Frida 9.00**  
Tequila and cassis, shaken with egg white and lemon

**Treacle 9.00**  
Santa Teresa 1796 aged rum, apple juice, sugar and angostura bitters stirred over ice finished with fresh apple

**Passionfruit Fruju 9.00**  
42 Below passionfruit vodka, Cointreau, passionfruit puree, and Fever Tree lemonade served over crushed ice

**Kiwi Dream 9.00**  
Fresh kiwifruit muddled with demerara sugar, 42 Below kiwifruit vodka served on crushed ice

**Bramble 9.00**  
Sipsmith gin, Crème de Mure and lemon juice served over crushed ice

**Caipirinha 9.00**  
Velho Barreiro Gold Brazilian Cachaça muddled with limes and demerara sugar over crushed ice

**The Wahine 9.00**  
Amaretto shaken with Crème de Cassis, strawberry puree and a dash of lemon juice served on crushed ice

## Jugs for two

**Sangria 18.00**  
Seven Canoes, Pinot Noir, Courvoisier VS, fresh and citrus fruits, topped with Fever Tree lemonade, fresh orange juice and Grenadine syrup

**Wimbledon Pimms 20.00**  
Pimms served over ice with lemon, lime, orange, strawberries, kiwifruit, cucumber and fresh mint. Topped with Fever tree lemonade

## Non-Alcoholic

**Virgin Mary 4.20**  
Seasoned tomato juice, Tabasco and wasabi with coriander and a dash of lemon

**Virgin Mojito 5.20**  
Fresh lime and mint muddled with sugar syrup served over crushed ice and topped with Fever Tree lemonade

**Apple Orchard 5.50**  
Fresh apple, lime and mint muddled with elderflower and apple juice topped with sparkling water

## Aperitifs, Beer and Water

### Bubbly - half bottle

|      |   |       |  |
|------|---|-------|--|
| 2009 | Innocent Bystander, Sparkling Pink Moscato, Victoria, Australia                           | 17.50 |  |
|      | Refreshing, delicious and more-ish with hints of strawberry sherbet, musk and rose petals |       |  |

### Bubbly

|      |   |        |       |
|------|---|--------|-------|
|      |   | bottle | glass |
|      |   | 750ml  | 150ml |
| NV   | Trinity Hill, 'H', New Zealand                  | 40.00  | 10.00 |
| 2004 | Huia, Blanc de Blancs, Marlborough, New Zealand | 45.00  |       |
| NV   | Pelorus by Cloudy Bay, Marlborough, New Zealand | 45.00  |       |
| NV   | Billecart-Salmon, Brut, Champagne, France       | 65.00  | 14.50 |
| NV   | Billecart-Salmon, Brut Rose, Champagne, France  | 85.00  |       |
| 2000 | Dom Pérignon, Champagne, France                 | 160.00 |       |

### Sherry

|  |  |        |       |
|--|--|--------|-------|
|  |  | bottle | glass |
|  |  | 500ml  | 75ml  |
|  | Fino, Fernando de Castilla (Dry and crisp)                   |        | 4.00  |
|  | Manzanilla, Fernando de Castilla (Dry and crisp)             |        | 4.00  |
|  | Oloroso, Fernando de Castilla (Rich walnuts, oaky)           |        | 5.00  |
|  | Pedro Ximenez, Fernando de Castilla (Concentrated sweetness) | 36.00  | 6.00  |

### Beer

|  |                                     |        |  |
|--|-------------------------------------|--------|--|
|  |                                     | bottle |  |
|  |                                     | 330ml  |  |
|  | Monteith's Pale Ale, New Zealand    | 4.00   |  |
|  | Monteith's Gold, Lager, New Zealand | 4.50   |  |
|  | Meantime, Wheat Beer, England       | 5.00   |  |

### Cider

|  |  |      |  |
|--|--|------|--|
|  | Monteith's Crushed Apple Cider, New Zealand                      | 5.50 |  |
|  | Sun ripened New Zealand apples, sweet, tart, dry and refreshing. |      |  |

### Mineral Water

|  |                  |        |       |
|--|------------------|--------|-------|
|  |                  | bottle | glass |
|  |                  | 750ml  | 250ml |
|  | Hildon Sparkling | 3.50   | 1.00  |
|  | Hildon Still     | 3.50   | 1.00  |

## Spirits etc.

### Vodka

50mls

|  |             |      |
|--|-------------|------|
| Sipsmith   | England     | 7.50 |
| <i>Sipsmith is the first copper distillery to launch in London for 189 years - a small independent distiller crafting artisanal gin and vodka, producing no more than 300 bottles per batch. The company's founders, Fairfax and Sam, are good friends of The Providores</i> |             |      |
| Żubrówka Bison   | Poland      | 7.00 |
| 42 Below   | New Zealand | 7.00 |
| 42 Below (House cucumber-infused)  | New Zealand | 7.50 |
| 42 Below (House hibiscus-infused)  | New Zealand | 7.50 |
| 42 Below Manuka Honey  | New Zealand | 7.50 |
| 42 Below Passionfruit  | New Zealand | 7.50 |
| 42 Below Feijoa  | New Zealand | 7.50 |
| 42 Below Kiwifruit   | New Zealand | 7.50 |
| Cariel Vanilla vodka   | Sweden      | 8.00 |
| Grey Goose   | France      | 9.00 |

### Gin

|  |         |      |
|--|---------|------|
| Sipsmith   | England | 7.50 |
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### Tequila

|              |        |      |
|--------------|--------|------|
| Olmecca Gold | Mexico | 7.00 |
|--------------|--------|------|

### Rum

|                   |           |      |
|-------------------|-----------|------|
| Bacardi Oro       | Cuba      | 6.50 |
| Havana Club 3Yr   | Cuba      | 6.50 |
| Mt Gay            | Barbados  | 7.50 |
| Santa Teresa 1796 | Venezuela | 9.00 |

### Mixers

|   |      |
|---|------|
| Fever Tree Tonic Water  | 1.75 |
| Fever Tree Ginger ale   | 1.75 |
| Fever Tree Lemonade   | 1.75 |
| Fever Tree Slim line Tonic  | 1.75 |
| <i>Fever Tree contains no artificial sweetener, flavourings, colours or preservatives</i> |      |
| All other mixers are charged at   | 1.75 |
| Fresh orange juice  | 2.00 |

## After dinner drinks

| <b>Whisky</b>              |  | <b>50mls</b> |
|----------------------------|--|--------------|
| Famous Grouse              | Blended Scotch                         | 6.50         |
| Jamesons                   | Dublin                                 | 6.50         |
| Lagavulin 16yr             | Islay                                  | 7.50         |
| Talisker 10yr              | Skye                                   | 7.50         |
| Oban 14yr                  | Oban                                   | 7.50         |
| Jack Daniels Single Barrel | Tennessee                              | 7.50         |
| Auchentoshan 12yr          | Scotland                               | 9.00         |
| Glenfiddich 12yr           | Scotland                               | 9.50         |
| Glenfiddich 21yr           | Scotland                               | 11.00        |
| <br>                       |  |              |
| <b>Bourbon</b>             |  |              |
| Maker's Mark               | Kentucky                               | 6.50         |
| Woodford Reserve           | Kentucky                               | 7.50         |
| <br>                       |  |              |
| <b>Cognac</b>              |  |              |
|                            | Courvoisier VS                         | 6.50         |
|                            | Maxime Trijol VSOP                     | 7.50         |
|                            | Maxime Trijol XO                       | 11.00        |
| <br>                       |  |              |
| <b>Armagnac</b>            |  |              |
|                            | Barone de Sigognac 10 Yr               | 7.00         |
| <br>                       |  |              |
| <b>Calvados</b>            |  |              |
|                            | Fine Berneroy                          | 6.50         |
| <br>                       |  |              |
| <b>Grappa</b>              |  |              |
|                            | Bepi Tosolini Grappa di Moscato, Italy | 6.00         |
| <br>                       |  |              |
| <b>Eaux de Vie</b>         |  |              |
|                            | Poire William                          | 7.50         |
|                            | <b>Lubberhuizen and Raaff</b>          | 7.00         |
|                            | Apple / Prune / Raspberry              |              |

**Lubberhuizen and Raaff** – The Providores are very proud to be the first restaurant in the UK to list this remarkable, award winning eau de vie from the only genuine distillery in the Netherlands. Cloistered within an old fire station at Varik, a beautiful rural village surrounded by orchards, Henk Raaff and Bas Lubberhuizen distil only the best freshly harvested fruit – apples, pears, plums, cherries, raspberries, blackberries and blackcurrants – into eau-de-vie of the very highest quality. Unlike the usual factory method, in which industrial alcohol is often mixed with essences, L&R's distilling process is still very much a pure craft.

| <b>Port</b> |                                      | 375ml | 75ml  |
|-------------|--------------------------------------|-------|-------|
| NV          | <b>Niepoort</b> Tawny Dee            | 20.00 |       |
| 2004        | <b>Niepoort</b> Late Bottled Vintage | 25.00 | 6.00  |
| 1987        | <b>Niepoort</b> Vintage              |       | 13.00 |

**All spirits & liqueurs are sold as 50ml double measures, except for Port & Sherry at 75ml. If you would like a 25ml or 35ml measure, please let a member of staff know**