



## Lunch at The Providores

Soup – hot and sour vegetable broth, tofu, baby spinach, kohlrabi	9.0
Crunchy polenta, romesco sauce, Jerusalem artichokes, char-grilled baby fennel, yellow courgette, goats curd	11.5
Pan-fried halloumi, verjus thyme rhubarb, almond dukkah, Oxford honey	12.5
❖ Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat, tahini yoghurt	12.5
Spiced coconut laksa, asparagus, quails egg, shiitake, hot-smoked salmon, matcha noodles	13.0
Grilled Scottish scallops, wild garlic puree, pea and bacon rilette, fennel beetroot pickled shimejis, crispy pancetta, macadamias	15.5
Seared tuna, quinoa ginger salad, blood orange, kohlrabi, chrain, cress	15.0
Spiced dahl stuffed inari pocket, coconut turmeric yellow courgette, shiitake, coconut tamarind relish	17.0
Pan-fried halibut, palourde clams, dashi cream, edamame, celeriac kimchi	22.0
Creedy Carver duck breast, duck liver parfait, tamarillo orange sago, chilli roast grapes, cassava chips	18.5
Paley Farm spring lamb chump, asparagus, bok choy, Chinese cabbage, wild garlic butter	19.5
Beef Pesto – The Sugar Club classic - marinated beef fillet, warm chard, courgette, beetroot salad, garlic dressing, pesto, kalamata olives	23.5
Mixed leaf salad	5.0
❖ Jersey Royals, crème fraîche, caramelised shallots, minted peas	6.0
Tender stem broccoli, ginger dressing, sesame seeds	7.0
❖ from Peter Gordon's cookbook <b>Savour – Salads for all Season</b>	

### **Eating Well Everyday**

**22.0**

Peter Gordon's newest (and ninth) cookbook is on sale here at The Providores, and at all good bookshops. Packed with 170 recipes for breakfast and lunch, through to pastas, soups, dinners and desserts

**Eating Well Everyday** (signed hardback) 22.0  
**Savour – Salads for all Seasons** (signed hardback) 25.0  
**Fusion – A Culinary Journey** (signed hardback) 25.0

*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*