



Dinner at The Providores

Starters

Heritage tomato and basil soup, chilli cream, olive croutons	11
Baked mackerel, black garlic, lime yoghurt, roast tomato, coriander, crispy buckwheat, curry leaves	14
Laksa of smoked Dutch eel, coconut and tamarind, green tea noodles, soft boiled quail's egg, Scottish girolles	15
*Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat and tahini yoghurt	15
Roast potimarron squash, nashi pear, radish, chestnuts, Blackwood's curd, black garlic and olive tapenade	15
Grilled Presa Ibérica 5J pork, butter bean, vanilla and miso puree, salsa verde	16
Pan-fried Scottish scallops, morcilla de Burgos, turnip, marcona almonds, granny smith gremolata	17

Mains

Crispy polenta, romesco sauce, roasted pumpkin, cauliflower, courgette, goats curd, breakfast radish	18
Crispy Dingley Dell pork belly, onion and apple puree, chai spiced parsnips, kohlrabi kimchi	21
Pan-fried Atlantic cod, roasted pumpkin, spinach, Aleppo chilli lemongrass beurre blanc	24
*Confit duck leg, caramelised onions, almonds, porcini, cavolo nero and blue cheese	24
Beef pesto – The Sugar Club classic marinated beef fillet, warm chard, courgette and beetroot salad, garlic dressing, pesto, kalamata olives	27

Sides

Green leaf salad	5
Creamy mustard mash	6
Tender stem broccoli, moromi miso and sesame dressing, crispy shallots	7

*Dishes from Peter Gordon's new cookbook **Savour – Salads for all Seasons**
Signed copies available 25

[Make a Reservation](#)

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

A discretionary 12.5% service charge will be added to your bill