



## The Providores

Creamy roast pumpkin soup with rocket and feta pesto.	7.00
Crab, black cardamom and galangal laksa with lime leaf marinated squid, a fried crab dumpling, green tea noodles, crispy shallots and coriander.	11.80
Deep-fried crumbed baby aubergine with truffled mascarpone, green beans, pea shoots, smoked tomato relish and New Zealand avocado oil.	10.80
Fresh buffalo-milk ricotta on a salad of roast grapes, pickled carrot, pear, rocket and kikones with Seresin EV lemon olive oil.	11.00
A char-grilled Greek fig with sweet potato, herb and feta tortilla, roast walnuts, Pelotin olives, caramelised red onion and watercress.	11.40
Smoked Dutch eel fillet on new potato and wakame salad with wasabi tobikko, Kewpie mayonnaise and soft boiled quail eggs.	13.40
Grilled Scottish scallops on a crispy panko potato croquette and snake beans with sweet chilli sauce, salted coconut milk and shiso.	13.80
Seared kangaroo loin on a five spice celeriac fritter with Kalamansi tomato chutney and Greek yoghurt.	14.00
Pan-fried foie gras on roast pumpkin and quinoa with plum puree, flax seed oil and truffled soy-pickled wild mushrooms.	14.50
Crispy brick pastry filled with plantain, manouri and spinach on tamarind-chipotle lentil puree with sprouting broccoli and toasted almond.	18.00
Pan-fried Sea Bass on shichimi roast kumara, bok choy and palm heart with coconut shrimp relish and tomatillo shallot confit.	24.00
Pan-fried Halibut on roast parsnips, morning glory and Chanterelle with roast tomato and salted black bean compote.	24.60
Roast Elwy Valley lamb chump on rosewater curried new potatoes with green beans, curry leaves and cashew dukkah.	24.00
Roast Gressingham duck breast on grilled aubergine, Puy lentil, edamame, piquillo pepper and shiso salad with babaganoush and miso mustard.	24.00
Roast New Zealand venison loin on roast Jerusalem artichokes, poached quince and dandelion leaves with Oloroso braised radicchio and green peppercorns.	24.50
Green leaf salad.	3.00
Steamed sugar snaps.	3.00
Sweet potato and miso mash.	4.00

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

We're sorry but we cannot guarantee the absence of nuts in our dishes. Please inform your waiter if you are allergic to any food items.