



Bermondsey Larder













“This is how we do it” Cit. Montell Jordan

43pp

Add our wine pairing

42pp

Vegetarian

 Potato & rosemary sourdough, cultured butter	3.5
 Spring pea mousse	3.5
 House pickles	3.5
Padron peppers, Amalfi lemon	5
 Fried courgette flower, goat's curd	3.5
 Pan con tomate	4
 Grilled asparagus, toasted cobnuts, Spenwood	10
 Nutbourne tomatoes, fennel, tarragon	8
 Goat's curd agnolotti, broad beans, peas, pecorino	14
Grilled Grezzina courgette, coco beans, mint	13.5
Smoked Jersey Royals & fine herbs	5
Shrub provisions green salad, mustard dressing	5
 (£5pp supp) Truffled Baron Bigod, B. street honey, fig & walnut toast	10
 Gariguetto strawberry eton mess & mint (for two)	10
Rhubarb sorbet, blood orange	5
Original beans chocolate, brandy raisins, buttermilk ice cream	7.5