



Bermondsey Larder

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











35pp



add our wine pairing

42pp

Vegetarian

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| Nocellara del Belice olives | 3.5 |
|  Potato sourdough, rosemary & sage oil | 3.5 |
|  Westcombe ricotta, peach | 3.5 |
|  Pickled aubergine, puffed rice, cultured cream | 6 |
| House pickles | 3 |
| Oglesfield & spinach croquettes, aioli | 2.5ea |
|  Courgette flower, tomato | 3.5ea |
|  Dragon suhyo cucumber, smoked paprika | 7 |
| Grilled lettuce, smoked tomato chutney, salted egg yolk | 9 |
|  Culver farm corn, bell pepper butter, crispy shallot | 10 |
|  Smoked yoghurt, Foskett carrots, linseed cracker | 9 |
| Breme onion, grilled leeks, radicchio | 14 |
|  Barbequed courgette, toasted yeast, basil | 15 |
| Crispy potatoes, chive mayo, pickle seasoning | 5 |
| Hispi cabbage, mushroom XO sauce | 5 |
|  (£5pp supp) Ingot, sultana relish, fig & walnut toast | 10 |
| Caramelised honey custard tart, raspberry ice cream | 7.5 |
| British strawberry sorbet, fennel flower foam, honeycomb | 6 |
|  Original Beans chocolate, brandy raisins, buttermilk ice cream | 7.5 |