



Bermondsey Larder



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

**48pp**

**- add our wine pairing**

**42pp**

 Potato & rosemary sourdough, chicken fat butter	3.5
 Spring pea mousse	3.5
 House pickles	3.5
Padron peppers, Amalfi lemon	5
 Fried courgette flower, pollock cheek brandade	3.5 <sub>ea</sub>
 Anchovies, pan con tomate	6
Braised lamb croquettes, Roscoff ketchup	6
 Grilled asparagus, toasted cobnuts, lardo & Spenwood	11
 Nutbourne tomatoes, smoked eel, fennel	10.5
Aged beef tartare on toast, parmesan, bone marrow	11
Goat's curd agnolotti, broad beans, peas, pecorino	14
Whole grilled South coast mackerel, coastal vegetables	14.5
 Salt marsh lamb, coco beans, grezzina courgette	24
Hereford sirloin, frites, green salad, wild garlic butter (450g)	44
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
Yorkshire rhubarb sorbet, blood orange, almond shortbread	5
Original beans chocolate, brandy raisins, buttermilk ice cream	7.5