















Bermondsey Larder

	“This is how we do it” Cit. Montell Jordan	45pp
-	<i>add our wine pairing</i>	42pp
	Nocellara del Belice olives	3.5
	Potato sourdough, rosemary & sage oil	3.5
	Cheese rind mousse, pickled Tropea	3.5
	Shellfish ragù, fennel, linseed crackers	5
	Beef nuggets, tarragon emulsion	6
	Courgette flower, turbot cheek brandade	3.5 _{ea}
	Radishes, walnut romesco	5
	Grilled asparagus, toasted hazelnut, Spenwood	11
	“Willie’s” mackerel, carosello cucumber, wakame	11
	Aged beef tartare on toast, parmesan, bone marrow	11
	Lamb sweetbreads, peas, lemon, crispy chicken skin	11
	Barbecued grezzina courgette, toasted yeast, basil	15
	“Emily B” pollock, summer bean pistou	17
	Old spot pork, pickled flat peach, BBQ kohlrabi	21
	South coast turbot, crab bisque, herb salad (450g)	51
	Smoked Jersey Royals & fine herbs	5
	Grilled baby gem, nori mustard, furikake	5
	(£5pp supp) St. James, B. Street honey, fig & walnut toast	10
	Gariguette strawberry Eton mess & elderflower (for two)	10
	Pomelo grapefruit sorbet, Campari, Belcari	6
	Original Beans chocolate, brandy raisins, buttermilk ice cream	7.5

Food allergen information is available on request

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