














Bermondsey Larder

	“This is how we do it” Cit. Montell Jordan	48pp
-	<i>add our wine pairing</i>	42pp
	Potato & rosemary sourdough, rosemary and sage oil	3.5
	Goat’s curd, pickled tropea, confit garlic	3.5
	House beef bresola	6
	Padron peppers, Amalfi lemon	5
	Radishes, smoked cod’s roe	6
	Courgette flower, pollock cheek brandade	3.5 _{ea}
	Fried petit artichokes, olive oil mayo	8
	Grilled asparagus, toasted hazelnut, lardo & Spenwood	11
	Nutbourne tomatoes, cuttlefish, fennel	10.5
	Aged beef tartare on toast, parmesan, bone marrow	11
	Summer beans, preserved lemon macadamia & radicchio	14
	Pollock, grenabloise, brown shrimp, coastal vegetables	17
	Salt marsh lamb, salsa verde, grezzina courgette	21
	Sirloin, frites, green Summer salad, smoked mustard butter (450g)	44
	Smoked Jersey Royals & fine herbs	5
	Shrub provisions green salad, mustard dressing	5
	(£5pp supp) St James, B. street honey, fig & walnut toast	10
	Gariguette strawberry eton mess & elderflower (for two)	10
	Pomello grapefruit sorbet, Campari, Belcari olive oil	6
	Original beans chocolate, brandy raisins, buttermilk ice cream	7.5