



Bermondsey Larder











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

45pp



add our wine pairing

42pp

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
Oglesfield & spinach croquettes, aioli	2.5 ^{ea}
 Courgette flower, pollock cheek brandade	3.5 ^{ea}
 Dragon suhyo cucumber, bagna càuda	7
Grilled lettuce, smoked tomato chutney, Larder pancetta	11
Smoked mackerel pâté, Foskett carrots, linseed crackers	11
 Aged beef tartare on toast, parmesan, bone marrow	11
 Culver farm corn, bell pepper butter, crispy chicken skin	10
Barbequed courgettes, toasted yeast, basil	15
“Lady H” sea bass, Breme onions, grilled leeks, kimchi dressing	20
 Old spot pork, apricot, tenderstem, black pudding, pistachio	21
Coal roast brill, enoki mushroom, hazelnut (450g)	34
Crispy potatoes, chive mayo, pickle seasoning	5
Hispi cabbage, brown shrimp 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

Food allergen information is available on request

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

Please note this is a sample menu and is subject to change