



## Bermondsey Larder












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

**37pp**

***Add our wine pairing***

**42pp**

### ***Vegetarian***

Nocerella del Belice olives	
 Potato sourdough, rosemary & sage oil	3.5
 Cheese rind mousse, pickled Tropea	3.5
 House pickles	3.5
 Courgette flower, goat's curd	3
 Radishes & walnut romesco	3.5 <sub>ea</sub>
Grilled asparagus, toasted hazelnut, Spenwood	5
 Nutbourne tomatoes, olive, crispy shallots	10
	8
Summer bean pistou, grilled onion, radicchio	
 Barbecued grezzina courgette, toasted yeast, basil	14
	1.5
Smoked Jersey Royals & fine herbs	
Grilled baby gem, nori mustard, furikake	5
	5
 (£5pp supp) St. James, B. Street honey, fig & walnut toast	
 Gariguetta strawberry Eton mess & elderflower (for two)	10
Pomelo grapefruit sorbet, Campari, Belcari	10
Original Beans chocolate, brandy raisins, buttermilk ice cream	6
	7.5

*Food allergen information is available on request  
A discretionary service charge of 12.5% will be added to your bill*