



Bermondsey Larder













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

43pp

Add our wine pairing

42pp

Vegetarian

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|  Potato & rosemary sourdough, rosemary and sage oil | 3.5 |
|  Goat's curd, pickled tropea, confit garlic | 3.5 |
|  House pickles | 3.5 |
| Padron peppers, Amalfi lemon | 5 |
|  Courgette flower, goat's curd | 3.5 |
| Fried petit artichoke, olive oil mayo | 8 |
|  Radishes, olive oil mayonnaise | 4 |
|  Grilled asparagus, toasted hazelnut, Spenwood | 10 |
|  Nutbourne tomatoes, fennel, tarragon | 8 |
|  Summer beans, preserved lemon macadamia & radicchio | 14 |
| Grilled Grezzina courgette, salsa verde, mint | 13.5 |
| 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 & elderflower (for two) | 10 |
| Pomello grapefruit sorbet, Campari, Belcari olive oil | 6 |
| Original beans chocolate, brandy raisins, buttermilk ice cream | 7.5 |