
















## Bermondsey Larder

	<b>Set Menu</b> – our favourite dishes from the kitchen	<b>47pp</b>
	Nocellara del Belice olives	3.5
	Squash & IPA croquettes, chimichurri mayo	2.5 <sub>ea</sub>
	Smoked plaice pomme dauphine, okonomiyaki	7
	Glazed celeriac skewer, mushroom ketchup	5 <sub>ea</sub>
	(£6pp supp) Char siu skewer, saurkraut	8 <sub>ea</sub>
	Potato sourdough, malted miso butter	3.5
	Cheese mousse, pickled tropea	4
	Pickled aubergine, puffed rice, cultured cream	6
	Tempura eel, oyster emulsion, radish	11
	Purple sprouting broccoli, salted egg yolk, ponzu gel, shallot	10
	Aged beef tartare, parmesan, bone marrow, charred sourdough	11
	Salt baked carrots, cashew curry, apple som tam	10
	Yeasted polenta, Delica pumpkin, oyster mushroom	15
	Aylesbury duck breast, liver parfait, salsify & plum mille-feuille	22
	<sup>or</sup> Julie girl” pollock, barbecued leeks, chestnut cream, capers	20
	“Sweet Promise” red mullet, corn succotash, peach sriracha	20
	Crispy potatoes, chive mayo, pickle seasoning	5
	Hispi cabbage, mushroom XO sauce	5
	(£5pp supp) Stichleton, magic star membrillo, fig & walnut toast	10
	Set vanilla custard, fermented apple sorbet, spelt	7.5
	Warm spiced cherry & almond cake, buffalo milk ice cream	7.5
	Chocolate sorbet, hazelnut mousse, date cake, cacao nib tuille	7.5

*Please be aware that this is a sample menu and is therefore subject to change*

*Food allergen information is available on request*

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