



Bermondsey Larder

September 2021

Nocellera del Belice olives

3.5

Potato & rosemary sourdough, smoked butter

3.5

Smoked aubergine dip, onion chutney,

5

Ham hock terrine, smoked apple

6

House pickles

2.5

Tartlet of pickled flat peach, Westcombe ricotta

9

Raw aged beef, bone marrow, parmesan, sourdough

10

Devon smoked eel, pandora cucumber, celery, almond

10

Culver sweetcorn, St Ewe egg, pickled girolles, pecorino

11

Smoked Melilot farm beetroot, buckwheat & pumpkin seed dressing

16

“Sea Spray” seabass, courgette, preserved lemon

21

Swaledale leg of lamb & belly, onion puree, potato terrine, spinach

21

6 COURSE TASTING MENU

48

Dinner & Saturday lunch

2 COURSES & A GLASS OF WINE SET LUNCH

20

Thursday – Friday 12-3pm

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

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