TANNER & CO.

BERMONDSEY

SCAN FOR #TANNERLOVE

STARTERS

WARM SOURDOUGH (V)
Homemade flavoured butter & homemade pickles 4

HOMEMADE SOUP OF THE DAY (V)
Served with warm cottage loaf & homemade flavoured butter 5

HOMEMADE SUFFOLK REARED PORK & APPLE SAUSAGE ROLL
Served with Tanner's piccalilli 8

HOMEMADE CHICKEN LIVER PATÉ
With Tanner's very own Bloody Mary chutney & sourdough toast 10
CHEF'S CHOICE

"FRESH" CRISPY SQUID IN PANKO BATTER
Served with chilli, garlic & lime 8

BURRATA (V)
Served on rocket cured tomatoes, black olive salad & fresh herb dressing 10

CRISPY TRUFFLED MAC & CHEESY BITES (V)
Served with chilli, spring onion & Tanner's own spicy sauce 6

SHARERS

PERFECT FOR TWO PEOPLE

"OUR BOROUGH MARKET CHEESE BOARD"
Colton basset, Somerset cheddar, brie with warm sourdough, homemade pickles & Tanner's very own Bloody Mary chutney 17

"TANNER'S CHARCUTERIE BOARD"
Parma ham, mortadella, bresaola, served with warm sourdough, homemade pickles & Tanner's very own Bloody Mary chutney 18

"CHIP SHOP FAVOURITES"
Beer battered and panko crumbed catch of the day, crispy battered sausage, scampi, minted mushy peas & Tanner's curry sauce 18
CHEF'S CHOICE

MAINS

HOMEMADE MEAT FREE SHEPHERD'S PIE (Vg)
Tanner's own blend of spiced lentils & vegetables, topped with a vegan cheese mashed potato 14

PLANT BASED SAUSAGES
Sun blushed tomato mash (Vg) & onion gravy 12

OUR WARMING SHOULDER OF LAMB SHEPHERD'S PIE
Topped with a creamy cheddar cheese mash 14

CATCH OF THE DAY CRISPY BEER BATTERED & PANKO CRUMB FISH
Chunky chips & mushy peas
Add side salad or homemade slaw 14

BOROUGH MARKET SOURCED LINCOLNSHIRE PORK SAUSAGES
With a creamy mash potato & onion gravy 13
CHEF'S CHOICE

TENDER SLOW COOKED FEATHER BLADE OF BEEF
Sweet potato & mixed greens 15

SUPER FOOD SALAD
Quinoa, butternut squash, pumpkin seeds, pomegranate with a fillet of delicately poached salmon or grilled chicken 14
CHEF'S CHOICE

Fancy just the salad? 9

SIDES

DRESSED MIX LEAF SALAD (Vg)
Served with cured tomatoes & cucumber 4

CHUNKY CHIPS (V)
With Truffle parmigiana cheese 5.5
CHEF'S CHOICE

CHUNKY CHIPS (V)
With rosemary sea salt 4

CRISPY CAJUN ONION RINGS (V) 4.5

HISPI CABBAGE & FINE BEANS (V) 4

(V) Vegetarian (Vg) Vegan

An optional 12.5% service charge will be added to the bill, which is split between our team.

CIABATTA BURGERS

All served on a toasted Ciabatta bun with chunky chips & fresh homemade slaw

PLANT BASED HARISSA CHEESE BURGER (Vg)
With citrus vegan mayo & pickled red cabbage 12

HANDMADE BRITISH BEEF BURGER
With cheese, tomato, lettuce & gherkins 14
CHEF'S CHOICE

BUTTER MILK MARINADED JERK CHICKEN
Served with a sweet but spicy honey & sriracha sauce 14

PULLED BBQ CHILLI PORK
Sour cream & oozing BBQ sauce 14

UPGRADE TO OUR MOREISH TRUFFLE CHIPS 2.5

TANNER TOASTIES

AVAILABLE MON-SAT 12 - 4PM*

WILTSHIRE HAM & SMOKED APPLEWOOD CHEESE TOASTIE 6

TUNA, CHEDDAR & SPRING ONION CHEESE TOASTIE 6

SMOKED APPLEWOOD CHEESE TOASTIE (V) 6

ADD CHUNKY CHIPS 2.5

*Available on Sunday from Bar Menu only

DESSERTS

LEMON TART
With English raspberries 7

INDULGENT STICKY TOFFEE PUDDING (Vg)
Served with coconut & chocolate chip ice cream 7

TANNER & CO. ICE CREAM SUNDAE
"Try if you dare" 7

CHEF'S CHEESECAKE OF THE DAY
Ask your server for today's choice 7

2 SCOOPS OF VANILLA ICE CREAM
With a shot of hot espresso 7

Espresso Martini 11
Chocolate Martini 11
Bourbon Old Fashioned 10.5

BOTTOMLESS BRUNCH

42.50 per person

AVAILABLE ON SATURDAYS 12 - 4PM
Includes 90 minutes of free-flowing drinks

TANNER RECOMMENDS

MON – THURS LUNCH (12 - 4pm)

2 courses (excluding Sharers) 21
3 courses (excluding Sharers) 26

TANNER & CO. SUNDAY ROAST

AVAILABLE SUNDAY 12 - 7PM

INDIVIDUAL ROASTS

ROAST SIRLOIN OF BRITISH BEEF & horseradish 23

SUFFOLK PORK RIBEYE & Bramley apple sauce 19

CHEF'S CATCH OF THE DAY "Ask your server" 19

SWEET POTATO, RED PEPPER & SPINACH LOAF (Vg) 16

ROASTS TO SHARE

NORFOLK CROWN OF CHICKEN & LEG MEAT STUFFING 36

ALLERGIES?

Please ensure you inform your server of any allergies you may have. All allergens are present in our kitchens so **we cannot guarantee the absence of trace elements in any of our dishes**.

DRINKS MENU

BEER & CIDER

Half Pint / Pint / Jug

DRAFT

Tanner Lager (4% ABV)	3.5 / 5.5 / 14
30 Organic Lager, Opal & Tettnanger (5.2%ABV)	5 / 7.5 / 19
11 Session IPA, Mosaic (4.2% ABV)	5.5 / 7.5 / 19
The Kernel Pale Ale, IDAHO 7 (5.1% ABV)	5.5 / 7.5 / 19
Meantime Pale Ale (4.3% ABV)	4.5 / 6 / 16
Golden Orchard Gold Cider (4.9%ABV)	4.5 / 6 / 16

BOTTLES & CANS

Asahi Super Dry (4.2% ABV)	4.5
Lucky Buddha Lager (4.8% ABV)	6
Sassy Cider Rosé (3% ABV)	6.5
Peroni Libera 0% (0% ABV)	4

SOFT DRINKS

Coca Cola	3
Diet Coke	3
Lemonade	3
Soda	3
Ginger ale	3
Ginger beer	3
Tonic	3
Slimline tonic	3
Apple juice	3.5
Orange juice	3.5
Pineapple juice	3.5
Cranberry juice	3.5
Tomato juice	3.5
Pink grapefruit juice	3.5

NON-ALCOHOLIC

Franklin & Sons Raspberry Lemonade	5.5
Franklin & Sons Rhubarb Lemonade	5.5
Crodino 1965 Aperitivo	6

CHAMPAGNE & SPARKLING

Famiglia Botter Prosecco Di Maria NV	7 / 35
Champagne Cuperly Brut NV	10 / 50
Piper – Heidsieck Brut NV	70
Veuve Clicquot Yellow Label Brut NV	80

RED

Ponte Pietra Merlot / Corvina, Veneto, Italy	6.5 / 8 / 25
Castaño Organic Monastrell, Murcia, Spain	7.5 / 9 / 30
Evaristo Vinho Regional Lisboa Tinto, Portugal	8.5 / 11 / 35
Finaca Flichman Tanguero Malbec, Argentina	8.5 / 11 / 35
Herdade do Peso Sosego Alentejo Tinto, Portugal	40
Mas La Chevalière Pinot Noir, Languedoc, France	45
Maison Les Alexandrins Syray, Northen Rhône, France	55
Alpha Zeta ‘R’ Valpolicella Superiore Ripasso, Vento, Italy	55

WHITE

Ponte Pietra Trebbiano / Garganega, Veneto, Italy	6.5 / 8 / 25
Terra Franca Vinho Regional Branco, Douro, Portugal	7.5 / 8 / 30
Baron de Badassière Picpoul de Pinet, France	8.5 / 11 / 35
Alpha Zeta ‘P’ Pinot Grigio, Veneto, Italy	8.5 / 11 / 35
Tinpot Hut Marlborough Sauvignon Blanc, New Zealand	9.5 / 13 / 40
Alma Atlántica ‘Alba Martín’ Albariño, Galicia, Spain	55
Domaine Perraud Saint-Véran, Burgundy, France	60

ROSÉ

Alpha Zeta `R` Rosato, Veneto, Italy	7.5 / 9 / 30
Herdade do Peso Sossego Rosé, Portugal	35
Mas La Chevalière Rosé IGP Pays d’Oc, France	40

125ml 175ml 250ml Bottle

VODKA

Moonshine	4.5 / 7
Ketel One	6 / 9.5
Zubrówka	5 / 8.5
Belvedere	7 / 12
Belvedere Pink Grapefruit	7 / 12
Belvedere Citrus	7 / 12
Stolichnaya	5 / 8.5
Stoli Vanil	6.5 / 11
Stolichnaya Elit	7 / 12

WHISKY

SINGLE MALT

Glenmorangie 10 Years	6 / 9.5
Highland Park 12 Years	6.5 / 11
The Balvenie Double Wood	7 / 12
Auchentoshan 3 Wood	8 / 14
Laphroaig Quarter Cask	8 / 14
Laphroaig 10 Years	6.5 / 11
Talisker 10 Years	6.5 / 11
Ardbeg 10 Years	7 / 12
Glenmorangie 18 Years	25 / 38

BLENDED

Johnnie Walker Black Label	5 / 8.5
Monkey Shoulder	6 / 9.5
Naked Grouse	4.5 / 7

AMERICAN

Bulleit	5 / 8.5
Woodford Reserve	6 / 9.5
Maker’s Mark 46	7 / 12
Bulleit Rye	6 / 9.5
Rittenhouse Rye	5 / 8.5

WORLD WHISKY

Canadian Club	4.5 / 7
Red Breast 12 Years	8 / 14
Bushmills	6.5 / 11
Jameson	4.5 / 7
Nikka from the Barrel	9 / 16
Nikka Coffey Grain	9 / 16
Suntory Toki	6 / 9.5

All spirits are served in 25ml/50ml measures

GIN

Tanqueray	6 / 9.5
Bombay Sapphire	6 / 9.5
Jensen’s Old Tom	6 / 9.5
Bols Genever	6 / 9.5
Hendrick’s	7 / 10.5
Tanqueray No 10	7 / 10.5
Brockmans	7 / 10.5
Sipsmith	7 / 10.5
Willem Barentsz Handcrafted Gin	7.5 / 12.5
Chase Rhubarb & Apple	7.5 / 12.5
Gin Mare	7.5 / 12.5
Monkey 47	8.5 / 14.5

TEQUILA

El Jimador Blanco	5 / 8.5
Olmeca Blanco	5 / 8.5
Don Julio Blanco	6.5 / 11
Don Julio Reposado	8 / 14
Herradura Reposado	8 / 14
Don Julio Añejo	9 / 16
Reserva Familia Extra Añejo	18 / 35
Cazcabel Tequila Coffee Liqueur	7 / 12
Ilegal Mezcal	8 / 14

COGNAC, BRANDY & ARMAGNAC

Hennessy VS	6 / 9.5
Hennessy XO	25 / 38
Darrozes 20yr	10 / 18
Darrozes 30yr	14 / 25
Somerset Cider Brandy 3yr	5 / 8.5

RUM

Diplomático Reserva	7/12
Goslings Black Seal	5/8.5
Havana Club 7yr	6/9.5
Ron Zacapa	10/18
Appleton Estate Signature	5/8.5
Kraken Spiced	6/9.5
Koko Kanu	5/8.5
Wray & Nephew	6/9.5
Sagatiba Pura	5/8.5