



A LA CARTE MENU

TANNER & CO.

BERMONDSEY

SNACKS

- Marinated olives 3
- Caramelised spicy corn 3
- Suffolk pork Scotch egg & smoky bacon jam 6.5
- Sourdough bread, brown butter & pickles (v) 3.75
- Sweet potato, roasted red pepper & spinach sausage roll (ve) 4

SMALL PLATES

- Burrata, chimichurri & burnt orange (v) 9.5
- Fresh courgette, mint, cashew "ricotta", green chilli oil & sumac (ve) 6.5
- Sesame, burnt honey & roasted miso chicken wings 6.75
- Cheese fondue, hasselback potatoes (v) 8
- Sharing board: chicken liver pate, crispy chicken skin, mortadella, cornichons, pickled veg, chutney & crostini 13.5

MAINS

- Buttermilk chicken burger, honey-sriracha sauce, charred lettuce & chicken salt chips 13
- Charred broccoli tart, smoked aubergine, pomegranate, sesame & chilli (ve) 12.5
- Sea bass en papillote, salsa verde, broccolini, sugar snaps & green beans 17
- Burnt squash, curry sauce & onion bhaji (ve) 15
- Sirloin of British beef, roast shallot, charred chicory, red wine jus & beef dripping chips 27
- Slow braised British beef shin with bone marrow, spice roasted carrots, charred onion & dripping roasted heritage potatoes, for two to share 34

SIDES

- Dripping chips & chicken salt 4.5
- Sweet potato fries & smoked paprika 5
- Kale, gochujang butter & sesame 4.5
- Mixed leaf salad, fennel, orange & mint 4.5



PLEASE SCAN
FOR COVID-19
GUIDELINES

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. AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL, WHICH IS SPLIT BETWEEN OUR TEAM