



## SUNDAY ROAST

### TANNER & CO.

BERMONDSEY

#### SOMETHING TO START

Marinated olives 3

Caramelised spicy corn 3

Sourdough bread, brown butter & pickles (v) 3.75

Burrata, chimichurri & burnt orange (v) 9.5

Fresh courgette, mint, cashew "ricotta", green chilli oil & sumac (ve) 6.5

Sunday Board: Scotch egg, chicken wings, chicken liver pate, crispy chicken skin, mortadella, cornichons, pickled veg, chutney & crostini 22

#### INDIVIDUAL ROASTS

Roast sirloin of British beef 22

Suffolk pork ribeye & Bramley apple sauce 18

Slow-roasted pulled Forge Farm shoulder of lamb 20

*All served with caramel roasted potatoes, glazed roasted carrots, parsnip crisps, greens, Yorkie & gravy*

#### ROASTS TO SHARE

Hertford Ross crown of chicken & leg meat stuffing 36

Braised British beef shin & bone marrow 38

Slow cooked Forge Farm shank & roasted rump of lamb 42

*All served with caramel roasted potatoes, glazed roasted carrots, parsnip crisps, greens, Yorkie & gravy*

#### OTHER MAINS

Sea bass en papillote, salsa verde, broccolini, sugar snaps & green beans 17

Burnt squash, curry sauce & onion bhaji (ve) 15

#### LITTLE EXTRAS

Caramel roast  
potatoes 4

Glazed roast  
carrots 3

Spring  
greens 3

Yorkshire  
pudding 1.25



PLEASE SCAN  
FOR COVID-19  
GUIDELINES