

NEIGHBOURLY

VILLAGE EAST

of

BERMONDSEY

HOSPITALITY

OPENING HOURS

	BRUNCH	LUNCH	DINNER
M - F		12.00 - 3.00	6.00 - 10.30
SAT	9.00 - 4.00	12.00 - 4.00	6.00 - 10.30
SUN	9.00 - 4.00	12.00 - 4.00	6.00 - 10.00

House olives 2.5 Duck fat almonds 3

APERITIFS

Honey Rose Fizz <i>Stolichnaya Sticki vodka, rose syrup, raspberry purée, lemon, prosecco</i>	9
Leftfield <i>Tanqueray gin, Noilly Prat, elderflower cordial, balsamic vinegar, orange bitters</i>	8.5
Aperol Spritz	7.5
Village Fountain <i>Please ask for today's choice of gin soda</i>	6

BREAD FOR THE TABLE

Organic sourdough <i>seaweed butter</i>	3
Caramelised onion bread <i>truffled egg mayo</i>	3
Baked camembert <i>apricot compote, pain d'épices</i>	12



Beetroot-cured salmon <i>pickled cucumber, dill, soda bread</i>	8
Smoked trout rillettes <i>avruga caviar, grated egg, crème fraîche, melba toast</i>	7.5
Potted duck <i>kumquat marmalade, sourdough toast</i>	8

Jerusalem artichoke & goat's cheese tart <i>leeks à la Grecque, black truffle</i>	6.5
Crispy squid <i>black garlic aioli</i>	7
Pan-fried swordfish <i>saffron mashed potato, piquillo peppers, ginger & coriander cream sauce</i>	9
Slow-roasted pork belly <i>black pudding, parsnip purée, honey & mustard glaze</i>	8

Roasted butternut squash soup <i>amaretti biscuits</i>	5.5
Chopped salad <i>palm hearts, radishes, avocado, croutons, sweetcorn, red onion, garden peas, chardonnay vinaigrette, parmesan</i> <i>add chicken or king prawns +4 or herb marinated halloumi +3</i>	6.5 / 9
Superfood & herb salad <i>bulgur wheat, alfalfa sprouts, bull's blood leaves, broccoli, butternut squash, red cabbage, pumpkin seeds</i> <i>add chicken or king prawns +4 or herb marinated halloumi +3</i>	6.5 / 9

MAIN

Chargrilled cauliflower & gorgonzola risotto <i>crispy sprouts, port & redcurrant reduction</i>	13
Spinach, chestnut & ricotta Wellington <i>roasted red onion, mushroom gravy</i>	13.5
Pan-fried salmon <i>red quinoa, grilled aubergine, crispy leeks, Breton sauce</i>	17
Catch of the day	MARKET PRICE
Steamed mussels <i>merguez sausage, tomato, mint, chips</i>	15.5
Baked cod <i>braised salsify, swede purée, niçoise butter</i>	18
Confit turkey leg <i>crispy wild rice, jus</i>	19.5
Spatchcock poussin <i>chipolatas, turnip, kale, redcurrants, brown bread sauce</i>	19
Braised pig's cheeks <i>globe artichoke purée, crispy heritage beetroot, red wine jus</i>	18

8 oz. sirloin	26.5
10 oz. rib eye on the bone <i>chips, slow roasted tomato, field mushroom, béarnaise sauce</i>	29
16 oz. chateaubriand (for two) <i>chips, smashed potatoes, slow-roasted tomato, field mushrooms, garlic butter / beef gravy / béarnaise / peppercorn sauce</i>	65
Cheeseburger <i>smoked Applewood cheddar, gherkin, chips</i> <i>add bacon +1.5</i>	14
Longhorn beef & bone marrow burger <i>truffled liver parfait, smoked Applewood cheddar, tomato relish, onion marmalade, mayo, gherkin, chips</i>	18

SIDES

Chips & aioli <i>add smoky bacon salt +0.5</i>	3.5
Mashed potatoes <i>crispy chicken skin, chicken gravy</i>	3.5
Crab mac & cheese	5
Honey-roasted parsnips	3.5
Poutine <i>chips, cheese curds, gravy, jalapeños</i>	4.5
Braised red cabbage <i>star anise, cloves</i>	3.5
Curly kale	3
Mixed leaf salad	3

- +

British fish from Brixham Market in Devon.

+
- +

Black Angus beef from O'Shea's of Bermondsey. Cuts are dry aged on the bone for 38 days. Catile are raised in western Ireland & Perthshire; organic, free range, hormone & additive free.

+
- +

Our eggs are always British, free range & from Barradale Farm in Kent.

+

Please let us know if you have any allergies or intolerances. We are happy to provide you with any information you need.
A suggested gratuity of 12.5% will be added to your bill. This is voluntary & need not be paid if you feel service was unsatisfactory.
100% of gratuities are paid to the team.

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