



TANNER & CO.
BERMONDSEY

Have a browse or select the menu you
would like to view.

BREAKFAST

BOTTOMLESS BRUNCH

SUNDAY ROAST

A LA CARTE

Snacks | Small Plates

Sharing Boards | Salads

Tanner Burgers | Tanner Classics

Puddings

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchens. Some dishes can be adapted to accommodate allergies - just let us know and we will do our best. All bread can be supplemented for a gluten free option.
(gf) - Gluten Free, (vg) - Vegan, (v) - Vegetarian



@tannerandco



@tanner_co



TANNER & CO.
BERMONDSEY

BREAKFAST

Available 8 am - 12 pm daily

The full Tanner £13.00

Cumberland sausage, black pudding, bacon, grilled plum tomato, woodland mushrooms, baked beans, egg as you like it, sourdough toast

The veggie Tanner (v) £12.00

Veggie sausage, grilled plum tomato, smashed avocado, woodland mushrooms, baked beans, steamed spinach, egg as you like it, sourdough toast
Ask to drop the egg and make it vegan

Eggs Royale sml £6.50 lrg £12.00

Eggs Benedict sml £5.50 lrg £10.50

MEATLESS

The vegan bowl (vg) £11.50

Crushed avocado, crispy kale, tomato ceviche, swiss potatoes, chickpea hummus, harissa, grilled flat bread.

Bubble and Squeak (v) £9.50

Double fried egg, brown sauce dressing

Eggs Florentine (v) sml £6.50 lrg £9.50



TANNER & CO.
BERMONDSEY

BOTTOMLESS BRUNCH

Available Saturday - Sunday | £42.50 per person*

CORNUCOPIA COUNTER

Please help yourself...

Granola, blueberry, coconut yoghurt (vg)

Seasonal fruit salad, apple juice, fresh mint (vg, gf)

A bowl of Greek yoghurt, bee pollen & honey, chia seeds (v, gf)

Smashed avocado, red pepper, coriander (vg)

Selection of breads, pastries, muffins (v)

Chick pea hummus, harissa, grilled flat bread (vg)

BRUNCH EGGS

Please choose one dish from below...

Eggs Benedict, cumin crushed new potatoes

Eggs Royale, cumin crushed new potatoes

Sugar pit bacon hash, double fried egg, Oxford sauce (gf)

Bangers and mash, three pork sausages, colcannon, onion gravy

MEATLESS

The vegan bowl, crushed avocado, crispy kale, tomato ceviche, swiss potatoes, chick pea hummus, harissa, grilled flat bread (vg)

Bubble and Squeak, double fried egg, brown sauce dressing (v)

Eggs Florentine, cumin crushed new potatoes (v)

BOTTOMLESS BEVERAGES

Bloody Mary | Fizz | T&Co 4% beer | Wine

Excluding 12.5% service charge



TANNER & CO.
BERMONDSEY

SUNDAY ROAST

£20.00 per person | Bottomless upgrade £42.50 per person*

ROASTS

40 day aged native breed sirloin steak with creamed horseradish

Slow cooked Suffolk pork belly with Bramley apple sauce

Half Norfolk roast chicken with bread sauce

All served with goose fat roasties, Yorkies, a selection of seasonal vegetables & gravy

Vegetarian option available

PUDDING

Sticky toffee pudding (v)

Toffee sauce, ginger nut crumble, creme fraiche

UPGRADE TO BOTTOMLESS

Bloody Mary | Fizz | T&Co 4% beer | Wine

Excluding 12.5% service charge



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SNACKS

£5.00 each

Pork crackling (gf)
Bramley apple sauce

Sweetcorn and green onion fritters (gf, vg)
Creamed corn, seaweed salt

Padron peppers (gf, vg)
Seaweed salt

Moroccan spiced roasted nuts (gf, vg)

Parsnip and Jerusalem artichoke crisps (gf, vg)
Spicy mayo

*Join us for Tapas Tuesdays between 4pm - 7pm
& receive a complimentary tapas snack alongside your beverage.*

SMALL PLATES

£7.50 each

Steak tartare
Raw egg yolk, sourdough toast

Chestnut mushroom carpaccio (gf, vg)
Toasted hazelnuts, wild rocket oil

Devilled whitebait (gf)
Tartare sauce

Sunday roast croquette
Jerusalem artichoke purée, gravy

Black truffle loaded chips (gf)
Sugar pit bacon, cheese

Ruby beetroot hummus (vg)
Toasted walnuts, chives, grilled flat bread



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SHARING BOARDS

Butcher's board £20.00

Three cold meats, pickled vegetables, winter slaw,
Moroccan spiced roasted nuts. *Ask your waiter for today's cuts*

Neal's Yard British cheese board £20.00

Four cheeses, grapes, semi dried apricots, toasted walnuts, chutney, cheese
biscuits, toasted sourdough

Veggie whips & dips (vg) £18.00

Crudités, pickled vegetables, Moroccan spiced nuts,
winter slaw, grilled flatbread

SALADS

£13.00 each

Truffled Jerusalem artichoke salad (gf, vg)

Jerusalem artichoke purée, rosemary roasted Jerusalem artichokes,
black winter truffle, Jerusalem artichoke crisps

Sweetcorn (gf, vg)

Coconut creamed corn, roasted corn, sweetcorn and green onion fritters

Tenderstem broccoli, slow baked tomatoes, polenta (gf, vg)

Quinoa, parsley, house dressing

Asian salad (vg)

Cucumber, carrot, mouli, green mango, papaya, Asian dressing

ADD £1.50 EACH

Grilled halloumi (v, gf) | Grilled chicken breast (gf)

Herb roasted salmon (gf) | Smashed avocado (gf, vg) | Crispy fried beef



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TANNER BURGERS

All our burgers are served with rosemary seasoned chips £14.50 each

Ground rib steak burger

Tomato relish, gem lettuce, tomato, red onion,
winter slaw

C&H buttermilk fried chicken burger

Gem lettuce, winter slaw, gherkin,
sriracha mayonnaise

Black bean, portobello mushroom burger (v)

Tomato relish, gem lettuce, tomato, red onion, winter slaw

ADD £1.50 EACH

Pulled sugar pit bacon (gf) | Egg the way you like it (v, gf) |
Smashed avocado (gf, vg) | Cheese (v, gf)

TANNER CLASSICS

Bangers and mash £14.50

Three pork sausages, colcannon, onion gravy

40 day aged native breed sirloin steak £21.50

Chips, winter slaw, garden herb salad, onion rings

Cider battered haddock fillet (gf) £15.00

Minted mushy peas, chips, tartare sauce

Red Leicester mac n cheese (v) £11.50

Parmesan and soft herb crumble topping, garden herb side salad



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PUDDINGS

£6.50 each

Ronnie's apple pie (v)

Clotted cream or vanilla ice cream

Vegan peanut butter brownie (vg, gf)

Coconut sorbet, chocolate sauce

Chocolate mousse (v, gf)

Honeycomb

Sticky toffee pudding (v)

Toffee sauce, ginger nut crumble, crème fraîche

Selection of ice creams and sorbets (3 scoops) (v)

Ask your waiter for today's flavours