

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

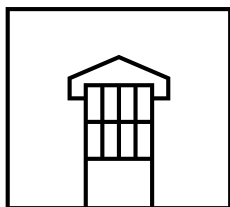
Kale, gochujang butter & sesame 4.5

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



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COCKTAILS

Hickman's Folly 9
Tanqueray, Velvet Falernum, lime cordial, lemon bitters

Dutch Courage 9
Tanqueray, grapefruit juice, lemon juice, orgeat syrup, Peychaud's Bitters, soda

Borough Barrow 9
Ketel One, cucumber, kiwi purée, lime juice, kiwi syrup

Bloody Bermondsey 9
Spice-infused vodka, tomato juice, house spice mix, Tajin

Have a Bubble 11
Champagne, rose petal jelly

BEER & CIDER

DRAFT

Tanner & Co Premium Lager (4% ABV) 5.5
Camm & Hooper IPA (4.2% ABV) 6
Amstel (4.1% ABV) 5.8

WINE

WHITE 175ml/750ml

Ponte Pietra Trebbiano/Garganega, Veneto, Italy 6/25
Terra Franca Vinho Regional Branco, Douro, Portugal 7/30
Baron de Badassière Picpoul de Pinet, Languedoc, France 8/35
Alpha Zeta 'P' Pinot Grigio, Veneto, Italy 8/35

RED 175ml/750ml

Ponte Pietra Merlot/Corvina, Veneto, Italy 6/25
El Circo Garnacha, Aragon, Spain 7/30
Castaño Organic Monastrell, Murcia, Spain 8/35
Finca Flichman Tanguero Malbec, Mendoza, Argentina 8/35

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
Orange juice 3

DRINKS MENU



PLEASE SCAN
FOR FULL
WINE LIST



PLEASE SCAN
FOR FULL
SPIRITS LIST

Neckinger Fizz 11
Champagne, crème de mûre, pineapple juice, lemon juice, vanilla syrup

Cherry Garden 11
Jose Cuervo Tradicional, crème de framboise, lychee juice, lemon juice, orgeat syrup, raspberries, topped with a cherry

Tequila Mockingbird 9
Jose Cuervo Tradicional, lime juice, jalapeño syrup, cucumber

Bittersweet Sympony 9
Bulleit, Angostura Aromatic Bitters, Bob's Abbotts Bitters, dark sugar

Nonesuch Cocktail 9
Your choice of whiskey, rum or vodka, with apple juice, lime juice, ginger & honey cordial, soda, lime wedges

BOTTLED

Birra Moretti (4% ABV) 4.5
Lucky Buddha Lager (4.8% ABV) 6
Camden Pale Ale (4% ABV) 5
Heineken 0% (0% ABV) 4
BrewDog Hawkes Urban Orchard Cider (4.5% ABV) 5.5

ROSÉ 175ml/750ml

Alpha Zeta 'R' Rosato, Veneto, Italy 7/30

SPARKLING 125ml/750ml

Famiglia Botter Prosecco Di Maria, NV, Veneto, Italy 7/35

CHAMPAGNE 125ml/750ml

Champagne Cuperly Brut NV 13/80

DESSERT 75ml/100ml/btl

Royal Tokaji, Late Harvest, Hungary 7/9/45 (500ml)
Alvear Pedro Ximénez de Añada, Spain 9.5/12/50 (375ml)
Warre's Heritage Ruby Port 9.5/12/

Pineapple juice 3
Cranberry juice 3
Tomato juice 3
Pink grapefruit juice 3