

DRINKS



THE
BERMONDSEY
BAR & KITCHEN. SE1

DRAUGHT

Pravha 4%	6.5
OffShore Pilsner 4.8%	6.5
Staropramen 5%	6.6
Blue Moon 5.4%	6.6
Cheiftan IPA 5.5%	6.6
Hop Stuff Four House Session IPA 4.2%	6.6
Guinness 4.2%	6.6
Aspall 5.5%	6.5

Four pint pitchers and half pints available

BOTTLES

Corona 4.6%	5
Peroni 5.1%	5
San Miguel 5%	5
Estrella 4.6%	5
Rekorderlig Wild Berries 4%	5
Rekorderlig Strawberry & Lime 4%	5

Buckets of beer, and a range of non alcoholic beers available

COCKTAILS & PITCHERS

Aperol Spritz	32.5/8.5
El Bandarra Al Fresco & tonic	30.5/8
Pimm's & Lemonade	32.5/8.5
Raspberry Bramble with Roku gin	9
Espresso Martini	9.5
Mixed Berry Mojito (pitcher)	32.5
Jamaican rum punch (pitcher)	32.5
Margarita (pitcher)	32.5



ROKU GIN
THE JAPANESE CRAFT GIN

Roku and Tonic Pitcher 32.50

Garnished with pink grapefruit

Serves 4

SPIRITS

Gin			
 Roku Gin	6.5/10	Vodka	
Bombay Sapphire	6.5/10	Finlandia	6.5/10
Bosford Pink	7/11	Haku	8/12
Sipsmith London	8/12	Grey Goose	8/12
Tanqueray	8/12	Grey Goose Vanilla	8/12
Shots		Rum	
Sambuca	5	Bacardi Carta Blanca	
Jägermeister shot	6	Bacardi Spiced	6.5/10
Jägerbomb	8		
Café Patron XO	6.5	Whiskey/Bourbon	
Jose Cuervo Silver	6.5	Grants	6.5/10
Jose Cuervo Gold	6.5	Jack Daniel's	6.5/10
		Toki	8/12
Brandy & Cognac		Highland Park 12 YO	8/12
Courvoisier	6.5/10	Laphroig 10	8.5/13
Grand Marnier	7/11		

SOFTS

Still water	2.2	Juice	2.5
Sparkling water	2.2	Apple, Orange, Tomato, Cranberry, Pineapple	
Softs			
Coca-Cola	3		
Diet Coke	3	Fever Tree	2.5
J20 Apple & Mango	2.6	Light tonic, soda water, ginger ale, ginger beer, lemonade	
J20 Apple & Rasp	2.6		
Red Bull	3.3		

WINES

Prosecco	7.5/37.5
Veuve Clicquot Brut	13.5/80
WHITE	
Bella Alba Bianco, Trebbiano/Pinot Grigio, Italy, 2018 A fresh modern blend of Trebbiano and Pinot Bianco – with the clean minerality and white flower freshness of the Trebbiano, blending beautifully with the tropical fruit style of the Pinot Bianco. 175ml 7.5 / 250ml 9.5 / carafe 19 / bottle 28.5	
Domaine Antugnac, Chardonnay, Haute Vallée de L'aude Estate, France, 2018 Complex bouquet of lime, kiwi fruit and freshly-mown grass. Fresh, fruity and beguiling minerality on the palate 175ml 8.5 / 250ml 10.5 / carafe 21.5 / bottle 32	
De Martino Estate Sauvignon Blanc, Casablanca Valley, Chile, 2018 Complex bouquet of lime, kiwi fruit and freshly-mown grass. Fresh, fruity and beguiling minerality on the palate 175ml 9.5 / 250ml 12.5 / carafe 25 / bottle 36.5	
RED	
The Merchant's Red Carinena, Merlot, Spain, 2018 Merlot with Tempranillo, Garnacha and Syrah all playing minor roles, this delivers bright ripe fruit with soft tannins and makes great drinking with or without food 175ml 7.5 / 250ml 9.5 / carafe 19 / bottle 28.5	
De Martino Estate Merlot, Maipo Valley, Chile, 2018 Bright ruby red colour with intense fresh red fruit aromatics. Raspberries, cherries with a crisp acidity with soft tannins and long supple finish. 175ml 9.5 / 250ml 12.5 / carafe 25 / bottle 36.5	
Pulenta La Flor Malbec Mendoza, Argentina, 2018 Purple colour, expressive red fruits, subtle floral notes and hints of vanilla and toasty oak. Soft, complex and delicious. 175ml 10 / 250ml 13 / carafe 26 / bottle 39.5	
ROSE	
Le Chapeau Qui Rit, Rose IGH Herault, Grenache France, 2018 This is a delightfully pretty blend of Cinsault with a touch of Grenache. Perfumed with light red berries nuances, and a refreshing finish. 175ml 8.5 / 250ml 11 / carafe 22 / bottle 32.5	
Bardoloni Chiaretto, Monte del Fra, Italy, 2018 Red berry fruits, wild flowers and green apples, along with some subtle spicy notes. On the palate, the juicy sensation of fresh berries is fully revealed. bottle 37	

BIN-ENDS

There's a 20% discount included in the price of these bin-ends:

WHITE

Gavi di Gavi, Piedmont, Italy, 2019 The Cortese grape variety delivers a delicious fruity wine, citrus notes of lemon zest 35
Gonnheimer Riesling, Pfalz, Germany, 2018 Ripe, yet fresh, this super drinkable semi dry Riesling has a lovely texture and a long balanced finish 32
Macon, Chardonnay, Burgundy, France, 2018 Textured and rich, this rounded wine is generous and lightly spicy. This is a bold Chardonnay great with white meats and big flavours 32
Picpoul de Pinet, SW France, 2018 A deliciously fresh, dry white from Loire. Hints of citrus fruits, pears and fennel, a crisp, crunchy acidity. Great with seafood and pasta 32
RED
Beaujolais Villages, France, 2017 *served chilled A concentrated and complex wine full of summer berries. reminiscent of a particularly fine Fleurie 25
Le Chapeau Qui Rit, Rouge France, 2018 Grenache and Carignan blend with bags of sunshiny fruit. Herbaceous and spicy, with hedgerow berry fruit flavours 27
Pietas, Carignan, Vieilles Vignes, France, 2018 Ripened on infertile soils in a warm sunshine, produces by far the best Carignan wine with suppleness, spice and rich plummy fruit. This wine is ultra smooth 28
The Crossings Pinot Noir, Marlborough, New Zealand. 2018 This expressive Pinot Noir has lifted aromas of black plums and violets. Ripe berry fruit flavours combine with savoury notes on the palate to produce a wine that is both elegant and light 31
Bella Alba, Italy, 2017 A wine with an intense and full flavour, ruby red colour, Montepulciano is ideal for well-seasoned meats and cheeses 23
Monte Del Fra, Bardolino, Italy, 2018 Delicately light, fruity and fragrant, notes of cherries, strawberries, raspberries as well as hints of cinnamon, cloves & black pepper, this one works wonderfully well with Parma ham & a quality Mozzarella. This is a great example of a Valpolicella 32
Delta Block, Zinfandel, California, USA, 2016 A classic Californian, full bodied, spicy, with ample cherry fruit underpinned with spice and freshness 34
LaPace, Rubicone, Sangiovese, Italy, 2017 Ripe fruit aromas backed up with hints of violets and red berries, lovely finish of spice and chocolate 30

SHARING

- Jamón croquetas, almond vinaigrette **7.5**
- Padron peppers & sea salt **6.5 (V)**
- Patatas Bravas & aioli **6 (V)**
- Lamb 'barbacoa' taco's, tomatillo salsa **7.5**
- Sicilian caponata, sourdough focaccia, 'Isle of Wight' heritage tomatoes **8.5 (V)**
- Roast monkfish, mussels, 'The Wonky Parsnip' summer veg, tomato sauce **9**
- Salt baked beetroot, stilton, hazelnut and watercress puff pastry tart **8.5 (V)**
- Thai crispy salmon salad, green apple, mint, crisp shallot **9.5**
- Tyska marinated chicken, cous cous salad, mint labneh, pickled onion **8/15**
- Warm pink fir potatoes, chives, truffle, soft boiled egg **10 (V)**
- Roast cauliflower, pickled muscat grapes, pinenuts, wilted greens **6.5/11.5 (Ve)**
- Mac 'n' cheese, garlic bread crumb **6 (V)**
- Fries **4 (Ve)**
- Fries, truffle cheese sauce **5.25 (V)**

Dishes served as and when ready
2-3 dishes per person recommended

GRILL

- 42-day aged Dexter fillet, fries, herb & wholegrain mustard butter **24**
- 42- day aged Rump steak, Padron peppers, aioli **18**
- Roast Herdwick lamb rump, creamed tomatoes, basil, purple sprout and broccoli **18.5**
- Pork T-bone girolles, pink fir potatoes, tarragon cream sauce **16**
- 'The sausage man' pork hotdog, sauerkraut, mustard, ketchup, pickles, fries **14**
- Galloway beef burger, house pickles, spiced ketchup, smoked cheddar, fries **15**
- Add truffle cheese sauce **1**
- Add bacon **1**

SUBS & SANDWICHES

- Rare roast beef, horseradish cream, rocket and parmesan sub, fries **10**
- Cornish fish finger sandwich, tartare sauce, fries **9**
- Grilled halloumi, roast veggie sub, fries **9 (Ve0)**

11am-5pm

SALADS

- Chicken Caesar salad **13.5**
- Green beans, olive, pink fir potato, slow roasted tomatoes, basil vinaigrette **11.50 (Ve)**
- Walnut quince & Graceburn cheese salad, chicory, watercress **12 (V)**

BRUNCH

- Donnelly's full English breakfast (sausage, bacon, sautéed potatoes, mushrooms, beans, fried egg, black pudding, toast **14 (Ve0)**
- Sweet waffle, apricots, chantilly cream **7 (V)**
- Chilaquiles roja, Graceburn cheese, sour cream, fried egg **10 (V)**
- Eggs royale **11**
- Scrambled egg, summer truffle, toast **10 (V)**
- Bavette steak, green peppercorn sauce, fried egg, fries **15**
- Toast, plum jam, butter **3 (V)**

11am-3pm

DESSERT

- Baked Basque style cheesecake, summer berry compote **6**
- Red wine poached English strawberries, meringue, clotted cream ice cream **6**
- Chocolate coconut marquis, red wine and grenadine poached black berries and sweet crumb **6**
- Saffron steeped apricot, brioche, almonds, honeycomb clotted cream **7**
- Greengage crumble, clotted cream ice cream **6**
- Hackney Gelato ice cream/sorbet **5**

PIZZA

- Rustic Classic 12.5 (Ve0)** // mozzarella, oregano, tomato sauce
- Simply Salami 14** // salami, mozzarella, tomato sauce
- Sweet & Tangy 14 (Ve0)** // goat's cheese, peppers, pesto, tomato sauce
- The Garden Club 14.5 (Ve0)** // courgette, peppers, red onion, mozzarella, garlic, rocket, tomato sauce
- The Spaniard 14.5** // chorizo, mozzarella, parmesan, tomato sauce
- Nice & Spicy 14.5** // tomato sauce, nduja, mozzarella, peppers, spicy salami
- Gone Trufflin' 15 (Ve0)** // truffle paste, ham, mushroom, mozzarella
- Rock the Parma 15** // Parma ham, parmesan, mozzarella, balsamic glaze, rocket, tomato sauce

Tuesday-Friday 5pm-10pm
Saturday 1pm-10pm