

The Southwark Tavern Hill Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Starters & sharers

To share - rosemary & garlic baked camembert baked in sourdough with celery £13 (v)

*To share - board of Italian cured meats from Calabria, sun dried tomatoes and lemon & thyme infused olives, served with sourdough bread and balsamic vinegar
£14.50*

Chicken & sauternes parfait served with hazelnuts and toasted sourdough £5.50 (a, n)

British pea & watercress soup topped with pumpkins seeds and crème fraîche, served with toasted sourdough £5.50 (v)

Poached egg with chargrilled asparagus and hollandaise sauce on toasted sourdough £5.50 (v)

Devon crab on toasted sourdough with avocado £7.25

*Pan-seared scallops with chorizo and creamed peas
£8.25*

Salads and light mains

Asparagus & sun dried tomato risotto with pecorino and pumpkin seeds £11 (v)

Baby kale salad, heirloom tomatoes, avocado and mozzarella, drizzled with sunflower seed & herb dressing £9 (v)

Grilled asparagus with heirloom tomatoes, topped with pumpkin seeds and served with ancient grain bread £9 (ve)

Main courses

Fish & chips - line-caught cod, ale-battered, served with triple-cooked chips, mushy peas & tartare sauce £12.25 (a)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £11.95

Sausage & mash - Cherry Orchard Farm horseshoe sausage, spring onion mash, crispy onions & a red wine jus £12.50

Handmade chicken Kiev, creamy mash and cavolo nero £10.50

Rolled lemon sole fillet, herb risotto, fire-roasted peppers and chargrilled asparagus £17

21-day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £15

Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils and pickled walnuts drizzled with a sunflower seed & herb dressing £10.25 (ve)

Sides

Side salad £3.50

Seasonal vegetables £3.50

Onion rings £2.50 (a)

Triple-cooked chips £3

Desserts

*British cheese board including Cornish blue,
Wensleydale with cranberry, Sandham's crumbly
Lancashire and St. Helen's Farm goat's cheese, served
with celery, savoury biscuits and red onion chutney
£7.75 (v)*

*Chantilly cream-filled profiteroles with caramel sauce
£5.50 (v)*

*Three scoops of ice cream (hazelnut, chocolate or
vanilla) £3.50 (v, n)*

Sticky toffee pudding and vanilla ice cream £5.50 (v, n)

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)
contains nuts*