

LOUNGE BAR

ENJOY OUR POPULAR BAR ANY TIME, OR CONSIDER RESERVING SPACE FOR YOUR PARTY, FOR DRINKS & CANAPÉS OR BAR SNACKS. 60-80 OF YOU? HAVE THE PLACE TO YOURSELVES. ASK ABOUT OUR MONTHLY DJ NIGHT, VILLAGE VINYL.

VILLAGE EAST of BERMONDSEY DINNER

LITTLE ROOM

THE LITTLE ROOM MAY BE HIRED PRIVATELY FOR UP TO 16 (OR 18 AT A SQUEEZE) FOR LUNCH, DINNER, MEETINGS AND PRESENTATIONS. ASK AT RECEPTION FOR MORE INFORMATION.

BREAD		SMALL SHARING		RAW			
	£3.5	£7 EACH	£8.5 EACH				
sourdough roll, seaweed butter <i>V</i>	£3.5	house olives <i>VG/GF</i>	£3.5	duck fat almonds <i>N</i>	£3	gin-cured salmon, daikon, avocado & jalapeño mousse, coriander nam jim <i>GF</i>	£10.5
garlic clam bread	£4.5	masala lamb chop, green chutney (each) <i>GF</i>		Brixham crab, avocado, taramasalata, keta caviar		yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	£12
artichoke dip, sourdough toast <i>V</i>	£6.5	charred baby gem, blue cheese, walnuts <i>V/GF/N</i>		salt beef & mustard korokke, sriracha mayo			
baked camembert, tomato jam, sourdough toast	£12.5	mac & cheese, shallot rings, capers <i>V</i>		crispy baby squid, chilli, lime, tartare			

APERITIFS

Garden Leave; Hendrick's gin, Champagne, elderflower, lemon	£11	golden beetroot, purple broccoli, radicchio, kale, artichokes <i>VG/GF</i>	£8.5	chips, aioli <i>V</i> add smoky bacon salt +50p	£4
Umeboshi Negroni; Tanqueray gin, Noilly Prat, Campari, Akashi Tai plum umeshu, plum bitters	£10	chopped salad; avocado, palm heart, radish, sweetcorn, green peas, red onion, croutons <i>VG see extras</i>	£7 / £11	grilled sweet potato, horseradish cream <i>V/GF</i>	£4
Saffron Spritz; saffron-infused Tanqueray gin, rhubarb liqueur, Champagne, tonic water	£11	stir-fried quinoa, tofu, pak choi, cherry tomatoes, broccoli, chia <i>VG see extras</i>	£13	green beans, satay dressing <i>V/N</i>	£4.5
Bitter Lake; Campari, Dubonnet, Champagne, soda	£11	<i>extras: chilli & oregano halloumi +£3 VG/GF / chermoula king prawns +£5 GF / lemongrass, chilli & lime chicken +£4 GF</i>		purple kale, chilli, garlic <i>VG/GF</i>	£4
		truffled portobello & spinach Wellington, asparagus, spring beans, chestnuts <i>VG/N</i>	£17	mixed leaves, mustard dressing <i>VG</i>	£3.5
		black bean, truffled sweet potato & quinoa burger, vegan tzatziki, tomato <i>VG</i>	£12.5		
		Thai green mussels, coconut, shallots, coriander, sourdough	£15		
		blackened miso cod, carrot purée, hazelnut miso glaze <i>GF/N</i>	£20		
		salmon, asparagus, sun-dried tomato relish, pine nuts <i>GF/N</i>	£19.5		
		robata pork chop, burnt shallots, chilli lime glaze	£15		
		port-braised short rib, smoked mash, courgette <i>GF</i>	£22		
		smoked Applewood cheeseburger, tomato relish, mayo, gherkin add bacon +£1.5	£13		

Please let us know if you have any allergies or intolerances.

We are happy to provide you with any information you need.

v: vegetarian / vg: vegan
gf: gluten-free / n: contains nuts



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EVERY PENNY OF SERVICE CHARGE GOES TO THE TEAM SERVING YOU.

ALWAYS HAS, ALWAYS WILL.

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VILLAGE EAST of BERMONDSEY LUNCH

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house olives *VG/GF* £3.5

BREAD

sourdough roll, seaweed butter *V* £3.5
garlic clam bread £4.5
artichoke dip, sourdough toast *V* £6.5

SMALL SHARING

£7 EACH

masala lamb chop, green chutney (each) *GF*
charred baby gem, blue cheese, walnuts *V/GF/N*
mac & cheese, shallot rings, capers *V*

duck fat almonds *N* £3

£8.5 EACH

Brixham crab, avocado, taramasalata, keta caviar
salt beef & mustard korokke, sriracha mayo
crispy baby squid, chilli, lime, tartare

golden beetroot, purple broccoli, radicchio, kale, artichokes *VG/GF* £8.5
chopped salad; avocado, palm heart, radish, sweetcorn, green peas, red onion, croutons *VG see extras* £7 / £11
superfood & herb salad; bulgur wheat, alfalfa sprouts, squash, broccoli, cabbage, seeds *VG see extras* £7 / £11
extras: chilli & oregano halloumi +£3 VG/GF / chermoula king prawns +£5 GF / lemongrass, chilli & lime chicken +£4 GF
black bean, truffled sweet potato & quinoa burger, vegan tzatziki, tomato *VG* £12.5
salmon, asparagus, sun-dried tomato relish, pine nuts *GF/N* £19.5
robata pork chop, burnt shallots, chilli lime glaze £15
port-braised beef short rib, smoked mash, courgette *GF* £22
smoked Applewood cheeseburger, tomato relish, mayo, gherkin *add bacon +£1.5* £13

chips, aioli *V* £4
add smoky bacon salt +50p
grilled sweet potato, horseradish cream *V/GF* £4
purple kale, chilli, garlic *VG* £4
mixed leaves, mustard dressing *VG* £3.5

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speculoos cheesecake, passion fruit sauce *V* £7
apple tarte tatin, vanilla ice cream, popping candy *V* £7.5
raspberry & white chocolate tart *V* £6
chocolate fondant, vanilla ice cream, raspberry flakes *V* £7
ice creams & sorbets *(please ask)* £4.5 / £5.5
artisan cheese £9.5

SET LUNCH

2 courses for £15, 3 courses for £19

smashed avocado, sourdough toast
smoked salmon, yoghurt, sourdough toast
chicken goujons, aioli
superfood salad, halloumi
mussels, white wine, shallots, chips
beef bap, onions, horseradish mayo

artisan cheese, apricot compote, grapes, crackers
ice creams & sorbets

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FRUIT & GRAINS

cranberry granola <i>V/N</i>	£4.5
quinoa & coconut porridge, mango & passion fruit compote, goji, seeds <i>VG</i>	£6.5
fruit cocktail, honey, Greek yoghurt <i>V</i>	£6.5

DRINKS

Village Mary	£9.5
Mango Tea Bellini; prosecco, cold brew mango tea, peach	£10
Breakfast Martini; Tanqueray gin, Cointreau, marmalade, elderflower, lemon	£9.5
In the Pink; apple, pink grapefruit, agave	£5
Village Sherbet; cranberry juice, raspberry, rose, pomegranate, lime	£5
Flamingo Fix; peach, pink grapefruit, cranberry, lemon, honey	£5
Grape App; white grapes, pistachio, apple, soda, lemon	£5
Cooler; coconut water, apple, lime	£5
Tour de Breakfast; banana, granola, milk, yoghurt, maple syrup	£5

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VILLAGE EAST of BERMONDSEY

BRUNCH

EGGS, ETC.

spinach Florentine <i>V</i>	£6.5 / £11	campfire breakfast; slow-roast pork shoulder,	£10
avocado & feta Benedict	£7 / £11.5	barbecue baked beans, fried eggs <i>GF</i>	
smoked salmon Royale	£7.5 / £12	full English; (until 1pm)	£13
Kassler ham Benedict	£7 / £11.5	smoked streaky bacon, Lincolnshire sausage,	
<i>due to the nature of hollandaise, these dishes are served warm rather than hot</i>		black pudding, fried free-range egg, slow-roast tomato,	
smoked salmon, scrambled eggs	£9.5	field mushroom, baked beans, toast	
eggs on toast <i>V</i>	£6	full veggie; (until 1pm)	£11
steak & eggs; 4oz rib eye, fried eggs <i>GF</i>	£12.5	grilled halloumi, smoked piquillo peppers,	
		fried potato, fried free-range egg, slow-roast tomato,	
		field mushroom, baked beans, toast <i>V</i>	

FROM 11AM

baked camembert, tomato jam, sourdough toast	£12.5
charred baby gem, blue cheese, walnuts <i>V/GF/N</i>	£7
crispy baby squid, chilli, lime, garlic, tartare	£8.5
salt beef & mustard korokke, sriracha mayo	£8.5
chopped salad; avocado, palm heart, radish, sweetcorn, garden peas, red onion, croutons, Dijon <i>VG see extras</i>	£7 / £11
superfood & herb salad, bulgur wheat, alfalfa sprouts, squash, broccoli, pumpkin seeds <i>VG see extras</i>	£7 / £11
stir-fried quinoa, tofu, pak choi, cherry tomatoes, broccoli, chia <i>VG see extras</i>	£13
<i>extras:</i> chilli & oregano halloumi +£3 <i>V/GF</i> / chermoula king prawns +£5 <i>GF</i> / lemongrass & chilli chicken +£4 <i>GF</i>	
truffled black bean, sweet potato & quinoa burger, vegan tzatziki, tomato <i>VG</i>	£12.5
blackened miso cod, carrot purée, hazelnut miso glaze <i>GF/N</i>	£20
Thai green mussels, coconut, shallots, coriander, sourdough	£15
robata pork chop, burnt shallots, chilli lime glaze	£15
smoked Applewood cheeseburger, tomato relish, mayo, gherkin <i>add bacon +£1.5</i>	£13
roast sirloin of beef, Yorkshire pudding, roasted vegetables, horseradish cream, gravy (Sundays only)	£18.5
roast of the day (Sundays only)	£-

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BAKERY

smashed avocado, sourdough, dill salsa, hazelnut & seed dukkah <i>VG</i>	£7.5
bacon sandwich, avocado, chilli jam	£7
Reuben sandwich; salt beef, sauerkraut, Emmental, gherkin, thousand island dressing	£11.5

SWEET TOOTH

malted waffles, caramelised banana, vanilla ice cream <i>V</i>	£8.5
buttermilk pancakes, berry compote & clotted cream <i>V</i> <i>or</i> maple syrup & crispy bacon	£9.5

SIDES

chips, aioli <i>V</i> <i>smoky bacon salt +50p</i>	£4
grilled sweet potato, horseradish cream <i>V/GF</i>	£4
purple kale, chilli garlic <i>VG/GF</i>	£4
triple-smoked streaky bacon <i>GF</i>	£3.5
free-range eggs (poached/fried) <i>V/GF</i>	£3.5
oak-smoked salmon <i>GF</i>	£4
slow-roast tomato <i>VG/GF</i>	£2.5
field mushroom <i>VG/GF</i>	£3
baked beans <i>VG/GF</i>	£2.5
roast potatoes (Sundays only) <i>VG/GF</i>	£4

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REFRESHMENTS

BAR FOOD

available in the bar from 6pm daily

garlic clam bread	£4.5
sourdough roll, seaweed butter <i>V</i>	£3.5
baked camembert, tomato jam, sourdough toast	£12.5
artichoke dip, sourdough toast <i>V</i>	£6.5
mac & cheese, shallot rings, capers <i>V</i>	£7
Brixham crab, avocado, taramasalata, keta caviar	£8.5
crispy baby squid, chilli, lime, garlic, tartare	£8.5
yellowfin tuna tartare, crispy shallots, avocado & mirin dressing	£12
gin-cured salmon, daikon, avocado & jalapeño mousse, coriander nam jim <i>GF</i>	£10.5
salt beef & mustard korokke, sriracha mayo	£8.5
masala lamb chop, green chutney <i>GF</i>	(each) £7
smoked Applewood cheeseburger, tomato relish, mayo, gherkin <i>add bacon +£1.5</i>	£13
truffled black bean, sweet potato & quinoa burger, vegan tzatziki, tomato <i>VG</i>	£12.5
house olives <i>VG/GF</i>	£3.5
duck fat almonds <i>N</i>	£3
chips, aioli <i>V</i> <i>smoky bacon salt +50p</i>	£4

BEER & CIDER

LAGER/PILSNER		PALE	
PLATFORM PILSNER (pint) 3.9%	£5.3	VEDETT IPA Puurs, Belgium (330ml) 5.5%	£6.25
SAMUEL ADAMS BOSTON LAGER (pint) 4.8%	£6	COOPERS PALE ALE Adelaide, Australia (330ml) 4.5%	£6
VEDETT BLOND Puurs, Belgium (330ml) 5.2%	£6.25	BROOKLYN EIPA New York, USA (355ml) 6.8%	£7.5
CAMDEN HELLS London, UK (330ml) 4.6%	£5.75	BREWDOG VAGABOND Aberdeen, UK (330ml) 4.5% (gf)	£6.25
BLOND/AMBER		WHITE	
ANCHOR STEAM San Francisco, USA (330ml) 4.9%	£6.25	VEDETT WHITE Puurs, Belgium (330ml) 4.7%	£6.25
BRUGSE ZOT BLOND Bruges, Belgium (330ml) 6%	£7	HITACHINO NEST WHITE Honshu, Japan (330ml) 5.5%	£7.5
ALE/SAISON		DARK	
LA TRAPPE TRAPPIST BLONDE Berkel-Enschoot, Holland (330ml) 6.5%	£7	CHIMAY BLUE Chimay, Belgium (330ml) 9%	£8.5
DELIRIUM TREMENS Melle, Belgium (330ml) 8.5%	£8	REDCHURCH HOXTON STOUT London, UK (330ml) 6%	£6.5
PAUWEL KWAK AMBER Buggenhout, Belgium (330ml) 8.4%	£8.25	THE KERNEL PORTER London, UK (330ml) 5.5%	£6.75
FRUIT/CIDER			
SAISON DUPONT Leuze-en-Hainaut, Belgium (330ml) 6.5%	£7	ASPALL DRAUGHT CIDER Suffolk, UK (330ml) 5.5%	£5.50
TIMOTHY TAYLOR'S LANDLORD Keighley, UK (500ml) 4.3%	£6.75	LIEFMANS FRUITESSE Oudenaarde, Belgium (330ml) 3.8%	£6

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COCKTAILS

FIZZ	
SAFFRON SPRITZ saffron-infused Tanqueray gin, rhubarb liqueur, Champagne, tonic	£11
BITTER LAKE Campari, Dubonnet, Champagne, soda	£11
PINK + WHITE Koko Kanu coconut rum, Campari, lemon, prosecco	£9.5
GARDEN LEAVE Hendrick's gin, Champagne, elderflower, lemon	£11
SHORT	
HERB RITTS basil-infused Ketel One vodka, ginger, lime, egg white	£9
STARBOARD Foursquare spiced rum, Plymouth sloe gin, apricot, lime	£9.5
GREEN SMOKE Ilegal mezcal, cucumber, elderflower, lemon	£12.5
CHAIRMAN'S SOUR Chairman's Reserve spiced rum, limoncello, Chartreuse, lime, Peychaud's bitters	£11
ROCKS	
HOME IN ONE PEACH Foursquare spiced rum, peach liqueur, Noilly Prat, orange bitters	£9.5
UMEBOSHI NEGRONI Tanqueray gin, Noilly Prat, Campari, Akashi Tai plum umeshu, plum bitters	£10
HOLY SMOKE Laphroaig 10yo Scotch whisky, Cocchi Barolo Chinato, Angostura, Peychaud's & cherry bitters	£11
GELATERIA Appleton white rum, Chartreuse, pistachio, lemon, egg white	£9.5
LONG	
CORAL LEAF rosemary-infused Ketel One vodka, raspberry, orange, lime, ginger ale	£9.5
LYCHEE LEISURE Ketel One vodka, lychee liqueur, mandarin, pomegranate, lemon, ginger ale	£10
PINEAPPLE EXPRESS Koko Kanu coconut rum, mango, pineapple, kiwi, lime	£9.5
KICKING MULE Evan Williams honey bourbon, chilli, lime, ginger ale	£9

SEASONAL SPECIALS

We often have seasonal specials on offer. Ask to find out more.

CLASSIC & NON-ALCOHOLIC COCKTAILS ALSO AVAILABLE

WINE LIST

WHITE

	175ml glass / 500ml carafe / 750ml bottle
Rioja Blanco (Tempranillo) Finca Manzanos - Rioja, Spain, 2016	£8.5 / £23 / £33
Pinot Grigio Bella Modella, 'La Farfalla' - Veneto, Italy, 2016	£7.5 / £20 / £29
Sauvignon Blanc Stoney Range, Sherwood Estate - Waipara, New Zealand, 2017	£9.5 / £25.5 / £37
Macabeo Molino Loco - Murcia, Spain, 2018	£7 / £19 / £27
Sauvignon Blanc Cedric Allion, Touraine, 'Les Grandes Vignes' - Loire, France, 2016	£8.5 / £23.5 / £34
Vino Blanco de España (Sauvignon/Macabeo/Airen) Bodegas Bastida, 'El Blanco de Lela del Mar' - Spain	£6.5 / £17 / £24
Chardonnay Domaine Perraud, Mâcon-Villages - Burgundy, France, 2016	£12.5 / £35 / £51
Riesling Weingut Max Ferdinand Richter, 'Signature Edition' - Mosel, Germany, 2017	£10 / £26.5 / £39
Picpoul de Pinet Familie Morin, 'Cuvée Caroline' - Languedoc, France, 2016	£7.5 / £22 / £32
Albariño Alma Atlántica, 'Alba Martín' - Rías Baixas, Spain, 2017	£47
Pecorino Fuedo Antico (Biologico) - Abruzzo, Italy, 2017	£39
Gavi (Cortese) Bergaglio Cinzia, Tassarolo, 'La Fornace' - Piedmont, Italy, 2016	£38
Gewürztraminer Bodegas Pirineos - Somontano, Spain, 2016	£40
Chablis (Chardonnay) Gérard Tremblay - Burgundy, France, 2016	£52
Grüner Veltliner Weingut Arndofer, 'Strasse Weinberge' - Kamptal, Austria 2016	£49
Sancerre (Sauvignon Blanc) Gérard Fiou, 'Artisan Vigneron' - Loire, France, 2016	£53

FIZZ

	125ml glass / 750ml bottle
Bella Modella, Prosecco Veneto, Italy, NV	£7.5 / £36
Taittinger, 'Brut Reserve' Champagne, France, NV	£11 / £65
Taittinger, 'Prestige Rosé' Champagne, France, NV	£80
Nyetimber Classic Cuvée Sussex, England, NV	£75
Krug, 'Grande Cuvée' Champagne, France, NV	£200
Ruinart, 'Blanc de Blancs' Champagne, France, NV	£100

ROSÉ

	175ml glass / 500ml carafe / 750ml bottle
Montepulciano/Sangiovese Cantina Tollo, 'Madregale' - Abruzzo, Italy, 2016	£7 / £19 / £27
Grenache/Syrah Carteron, 'Cuvée Elégance' - Provence, France, 2016	£9 / £24.5 / £35

WINE OF THE WEEK

	175ml glass / 500ml carafe / 750ml bottle
Bordeaux (Bordeaux blend) Château la Claymore - Lussac-Saint-Émilion, Bordeaux, France, 2014	£11 / £32.5 / £47
Pronounced bramble fruit aromas and a subtle cocoa and liquorice character accompany the sweet spice and toast from 18 month of oak ageing. A well-structured wine with a velvet texture, moderate tannins and a pleasant finish.	
125ml glasses are available on house selections / vintages may vary	

RED

	175ml glass / 500ml carafe / 750ml bottle
Rioja (Tempranillo) Finca Manzanos - Rioja, Spain, 2016	£8.5 / £23 / £33
Pinot Noir Espinosa Y Cardos, Santa Macarena - Anconcagua Valley, Chile, 2016	£9 / £25 / £36
Cabernet Sauvignon/Merlot Winery of Good Hope, 'Oceanside' - Stellenbosch, South Africa, 2014	£7.5 / £21 / £30
Syrah Umbrele - Ville Timisului, Romania, 2015	£8.5 / £23.5 / £34
Vino Tinto de España (Monastrell/Tempranillo) Bodegas Bastida, 'El Tinto de Lela del Mar' - Spain	£6.5 / £17 / £24
Primitivo Tenute Rubino, 'Salento' - Puglia, Italy, 2017	£9 / £25 / £36
Malbec Château du Cèdre, 'Cedre Héritage' - Cahors, France, 2015	£11 / £30 / £44
Côtes du Rhône (Rhône Blend) Domaine de la Berthète - Rhône, France, 2017	£10 / £27 / £39
Montepulciano d'Abruzzo Fuedo Antico, 'Altopiano' - Abruzzo, Italy, 2016	£29
Bobal Antolandon, 'Mil Historias' - Manchuela, Spain, 2016	£38
Chianti Classico (Sangiovese) Riecine - Tuscany, Italy, 2016	£74
Barolo (Nebbiolo) Principiano Ferdinando Serralunga - Piedmont, Italy, 2014	£79
Gamay Domaine de Colette, Morgon - Beaujolais, France, 2014	£50
Bordeaux (Bordeaux blend) Château de Fontenille - Cadillac, Côtes de Bordeaux, France, 2014	£60
Rioja Reserva (Tempranillo) Benito Urbina, 'Especial' - Rioja, Spain, 1998	£56
Pinot Noir Cartlidge and Browne - California, USA, 2015	£52