

## 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	aged masala lamb chop, green chutney (each) <i>GF</i>	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	charred baby gem, blue cheese, walnuts <i>V/GF/N</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	mac & cheese, shallot rings, capers <i>V</i>	salt beef & mustard korokke, sriracha mayo			
baked camembert, tomato jam, sourdough toast	£12.5		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 &amp; oregano halloumi +£3 V/GF / chermoula king prawns +£5 GF / lemongrass, chilli &amp; lime chicken +£4 GF</i>	£17	purple kale, chilli, garlic <i>VG/GF</i>	£4
		truffled portobello & spinach Wellington, asparagus, spring beans, chestnuts <i>VG/N</i>	£12.5	mixed leaves, mustard dressing <i>VG</i>	£3.5
		black bean, truffled sweet potato & quinoa burger, vegan tzatziki, tomato <i>VG</i>	£15		
		Thai green mussels, coconut, shallots, coriander, sourdough	£20		
		blackened miso cod, carrot purée, hazelnut miso glaze <i>GF/N</i>	£19.5		
		salmon, asparagus, sun-dried tomato relish, pine nuts <i>GF/N</i>	£15		
		robata pork chop, burnt shallots, chilli lime glaze	£22		
		port-braised short rib, smoked mash, courgette <i>GF</i>	£13		
		smoked Applewood cheeseburger, tomato relish, mayo, gherkin add bacon +£1.5			

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



VILLAGEEAST.CO.UK  
@VILLAGEEASTSEI

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

ALWAYS HAS, ALWAYS WILL.

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

### 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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## VILLAGE EAST of BERMONDSEY LUNCH

## LITTLE ROOM

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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, Dijon *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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# WINE LIST

## WHITE

	175ml glass / 500ml carafe / 750ml bottle
Rioja Blanco (Tempranillo) Finca Manzanos - Rioja, Spain, 2016	£8.5 / £23 / £33
Sauvignon Blanc Sherwood Estate, 'Stoney Range' - Waipara, New Zealand, 2017	£9.5 / £26 / £38
Folle Blanche <b>organic</b> Pierre Luneau Papin, Domaine du Verger - Loire, France, 2017	£8.5 / £23.5 / £34
Trebbiano Cielo e Terra, 'Terre Allegre' - Puglia, Italy, 2017	£6.5 / £17 / £24
Fernão Pires/Verdelho Ai Galera, 'Mistico' - Tejo, Portugal, 2017	£7.5 / £19 / £27
Chardonnay Sieur d'Arques, 'Toques et Clochers' - Limoux, France, 2015	£9.5 / £26 / £38
Pinot Grigio Bella Modella, 'La Farfalla' - Veneto, Italy, 2016	£8 / £21 / £30
Riesling Wéingut Max Ferdinand Richter, 'Signature Edition' - Mosel, Germany, 2017	£10.5 / £27.5 / £40
Picpoul de Pinet Famillie Morin, 'Cuvée Caroline' - Languedoc, France, 2016	£8 / £23 / £33
Albariño Alma Atlántica, 'Alba Martín' - Rías Baixas, Spain, 2017	£47
Gavi (Cortese) Bergaglio Cinzia, Tassarolo, 'La Fornace' - Piedmont, Italy, 2016	£39
Pinot Blanc Stopham Estate - West Sussex, UK, 2015	£48
Sancerre (Sauvignon Blanc) Gérard Fiou, 'Artisan Vigneron' - Loire, France, 2017	£53
Verdejo <b>organic</b> Isaac Cantalapiedra, 'Cantayano' - Castilla y Leon, Spain, 2017	£43
Chablis (Chardonnay) Gérard Tremblay - Burgundy, France, 2017	£54
Soave (Gargenaga) ILatium Morini - Veneto, Italy, 2017	£37

## 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
Ruinart, 'Blanc de Blancs' Champagne, France, NV	£100

## ROSÉ & ORANGE

	175ml glass / 500ml carafe / 750ml bottle
Grenache/Syrah Carteron, 'Cuvée Elégance' - Provence, France, 2016	£9 / £24.5 / £35
Montepulciano/Sangiovese Cantina Tollo, 'Madregale' - Abruzzo, Italy, 2016	£7 / £19 / £27
Moscatel/Merseguera (orange) <b>organic</b> Bodegas Vinessens, 'Tragolargo' - Levante, Spain, 2016	£9 / £24.5 / £35

## WINE OF THE WEEK

	175ml glass / 500ml carafe / 750ml bottle
Côtes de Bordeaux Château de Fontenille - Cadillac, France 2014	£10.5 / £27.5 / £40
On the nose, this Cadillac Côtes de Bordeaux offers aromas of black cherry, bramble and sweet spice. The palate is elegant yet full-bodied, with lovely acidity and concentrated flavours, soft ripe tannins and a long, lifted 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
Grenache/Shiraz/Mourvedre Fairview, 'Goats do Roam' - Western Cape, South Africa, 2017	£9.5 / £26 / £38
Syrah Baron de Badassière - Languedoc, France, 2017	£8.5 / £23 / £33
Montepulciano d'Abruzzo <b>organic</b> Fuedo Antico, 'Altopiano' - Abruzzo, Italy, 2017	£7 / £18.5 / £26
Pinot Noir Espinos Y Cardos, Santa Macarena - Anconcagua Valley, Chile, 2016	£10 / £26.5 / £39
Cabernet Sauvignon/Merlot Winery of Good Hope, 'Oceanside' - Stellenbosch, South Africa, 2015	£8 / £21 / £30
Malbec <b>organic</b> Château du Cèdre, 'Cedre Héritage' - Cahors, France, 2015	£11 / £30 / £44
Primitivo Tenute Rubino, 'Salento' - Puglia, Italy, 2017	£9 / £25 / £36
Shiraz Dandelion Vineyards, 'Lionheart' - Barossa Valley, Australia, 2017	£45
Beaujolais (Gamay) Frédéric Berne, 'Granit Rose' - Burgundy, France, 2017	£48
Carmenere <b>organic/biodynamic</b> Villalobos, 'Lobo' - Colchagua Valley, Chile, 2017	£56
Grenache Willunga 100 - McLaren Vale, Australia, 2016	£42
Lirac (Rhône Blend) Guillaume Gonnet - Rhône, France, 2016	£52
Barbera <b>organic/biodynamic</b> Guerila - Vipava Valley, Slovenia, 2016	£62
Petit Verdot <b>organic/biodynamic</b> William Downie - Riverland, Australia, 2015	£48
Rioja Reserva (Tempranillo) Benito Urbina, 'Especial' - Rioja, Spain, 1998	£56

# REFRESHMENTS

## BEGINNINGS

RIGHT ON THYME	Champagne, thyme-infused Cocchi Americano, coconut, lemon
SNOW COMPARISON	Zubrowka vodka, apple, blueberry, lemon, orgeat, rhubarb bitters <i>N</i>
GOLDEN NEGRONI	Tanqueray gin, Martini Bianco, Suze
BASIL DAIQUIRI	basil-infused Appleton white rum, lime, sugar, salt
BROTHER'S RUIN	Tanqueray 10 gin, Aperol, raspberries, grapefruit, lemon Angostura bitters
SMOKEHOUSE TOMMY'S	La Penca mezcal, Cynar, agave, lime, red chilli

## EASY

GREEN BELT	Appleton VX rum, pistachio, lime, coconut water, celery bitters <i>N</i>
TEARDROP	Luksusowa vodka, Soave, bergamot liqueur, apple, lemon, cherry bitters
RUM & RHUBARB	Foursquare spiced rum, Aperol, apple, lime, orange bitters
SOUTHERN COLLINS	Tanqueray gin, banana liqueur, lemon, ginger, soda

## COCKTAILS

£11	LOTUS FLOWER	sake, Luksusowa vodka, elderflower, raspberries, lemon	£10
£9.5	ALMANDINE	sloe gin, Frangelico, orgeat, lime <i>N</i>	£10
£10	SOCO LOCO	Southern Comfort, Bénédictine, elderflower, berries, lemon, ginger ale	£9.5
£9	PASSIFLORA SPRITZ	prosecco, Lillet Blanc, passion fruit, lemon	£10.5
<b>TAXI</b>			
£11	SUFFOLK PATOIS	pineapple-infused Appleton white rum, Aspall cider, cream, vanilla	£9.5
£9.5	GOOD OLD FASHIONED	banana-macerated Jim Beam Double Oak bourbon, sugar, Angostura bitters	£10.5
£10	HONEY COCO	coconut-washed Espolon white tequila, lime, salted honey	£10
£10	BIRDS & BEES	Tanqueray gin, lemon, honey, chamomile	£9
£9	MAID IN BORDEAUX	Champagne, mango-macerated Sauternes, St. Germain elderflower liqueur, lemon, mint	£12
£10	DÉJÀ BREW (IMPROVED ESPRESSO MARTINI)	Luksusowa vodka, Kahlua, Fernet Branca, espresso	£10

## BEER & CIDER

PILSNER/GOLDEN		ALE/PALE	
PLATFORM PILSNER (pint) 3.9%	£5.3	COOPERS PALE ALE (330ml) 4.5%	£6
SAMUEL ADAMS BOSTON LAGER (pint) 4.8%	£6	BROOKLYN EIPA (355ml) 6.8%	£7.5
VEDETT BLOND (330ml) 5.2%	£6.25	TIM TAYLOR'S LANDLORD (500ml) 4.3%	£6.75
CAMDEN HELLS (330ml) 4.6%	£5.75	SAISON DUPONT (330ml) 6.5%	£7
ANCHOR STEAM (330ml) 4.9%	£6.25	VEDETT IPA (330ml) 5.5%	£6.25
		BREWDOG VAGABOND gf (330ml) 4.5%	£6.25
DARK/STOUT		FRUIT/CIDER	
REDCHURCH HOXTON STOUT (330ml) 6%	£6.5	LIEFMANS FRUITESSE (330ml) 3.8%	£6
THE KERNEL PORTER (330ml) 5.5%	£6.75	ASPALL DRAUGHT CIDER (330ml) 5.5%	£5.50
CHIMAY BLUE (330ml) 9%	£8.5		

## WHITE/BLOND

BRUGSE ZOT BLOND (330ml) 6%	£7
VEDETT WHITE (330ml) 4.7%	£6.25
HITACHINO NEST WHITE (330ml) 5.5%	£7.5
LA TRAPPE BLONDE (330ml) 6.5%	£7
DELIRIUM TREMENS (330ml) 8.5%	£8
PAUWEL KWAK AMBER (330ml) 8.4%	£8.25

## SEASONAL

### SPRING/SUMMER

PROVENÇAL FROSE	£9
frozen Carteron 'Cuvée Elégance' 2017, strawberries, lemon	

### STRAIGHT EDGE

HOUSE RASPBERRY SODA	£6.5
fermented raspberry juice, lemon, orgeat, soda n	
HOUSE SMOKED LEMONADE	£6.5
charred lemons & limes, brown sugar, soda	

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