

# Southwark Tavern

est. 1869

November

Lemon & thyme infused olives £3.25 (VE)  
Bread board - warm sourdough boule with butter £4.00 (V)

To Share - Rosemary & garlic baked Camembert in sourdough with celery £13.00 (V)  
To Share - The Continental Board - rosemary & garlic studded Camembert baked in sourdough, cured Calabrian meats, 'nduja sausage, smoked duck breast, carved ham & lemon & thyme infused olives £27.00 (N)  
To Share - Board of Italian cured meats from Calabria, sun dried tomatoes & lemon & thyme infused olives, served with sourdough bread £14.50

## Starters

Pan-seared scallops with chorizo & creamed peas £8.25  
White balsamic & tomato tarte tatin on olive & rocket salad £5.50 (VE)  
Ham hock, pea & wild garlic terrine with beetroot piccalilli & toast £5.50  
Sautéed mushrooms on toasted ancient grain bread £5.50 (VE)  
Butternut squash soup with crème fraîche, pumpkin seeds & sourdough £5.50 (V)

## Mains

Handmade British beef burger in a brioche bun with bacon & melted cheese, served with gherkins & fries £11.95  
Steak & smoked Cheddar pie with roasted roots, cabbage & a red wine jus £12.00 (A)  
Grilled pork chop with heritage potatoes, black pudding hash cake & a creamy mushroom sauce £14.50 (A)  
Homemade smoked haddock & spring onion fishcakes, free-range poached eggs, Hollandaise sauce & watercress £11.00  
Burrata ravioli, marinated tomatoes, herb dressing & shaved cheese £10.00  
Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils & pickled walnuts with a herb dressing £10.25 (VE)  
Roasted half chicken in a lemon & garlic marinade with rosemary fries £12.00  
Fish & Chips, British line-caught cod in ale-batter, served with triple-cooked chips, mushy peas & tartare sauce £12.25 (A)  
Sausage & Mash, Cherry Orchard Farm pork sausages on spring onion mash with crispy onions & a red wine jus £12.50  
21-day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips & a horseradish butter £15.00

## Sides

Side salad £3.50                      Onion rings £2.50  
Triple-cooked chips £3.00        Seasonal vegetables £3.50

## Desserts

Salted honey tart with fresh cream & caramel sauce £5.50  
Mulled plum crumble tart with whipped cream & caramel £5.75 (A,V)  
Warm chocolate brownie served with hazelnut ice cream £5.50 (V,N)  
British cheese board- Cornish Blue, Wensleydale, Sandham's Lancashire & St.Helen's Farm goat's cheese, served with red onion chutney £7.75 (V)

[thesouthwarktavern.co.uk](http://thesouthwarktavern.co.uk) f Southwark Tavern @southwarktavern

All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food & drink is available, upon request. (A) Contains alcohol (V) Vegetarian (VE) Vegan (N) Nuts