

NEIGHBOURLY



VILLAGE EAST of BERMONDSEY



HOSPITALITY

OPENING HOURS

	BRUNCH	LUNCH	DINNER
M - F		12.00 - 3.00	6.00 - 10.30
SAT	9.00 - 4.00	12.00 - 4.00	6.00 - 10.30
SUN	9.00 - 4.00	12.00 - 4.00	6.00 - 10.00

BLOODY MARY

Beetroot Mary <i>Ketel One vodka or Tanqueray gin, beetroot juice, Tabasco, Worcestershire sauce, lemon</i>	8.5
Cucumber Mary <i>Ketel One vodka or Tanqueray gin, cucumber juice, green Tabasco, green pepper, Worcestershire sauce, lemon</i>	8.5
Village Mary <i>Ketel One vodka, tomato juice, Tabasco, Worcestershire sauce, lemon, spices</i>	8

FRUITS & GRAINS

Village muesli	4
Cranberry granola	3.5
Organic porridge <i>cow or soy milk, maple syrup or honey with banana, muscovado sugar & allspice with mixed berries & berry compote</i>	4 4.5 4.5
Fruit cocktail <i>honey & Greek yoghurt</i>	6.5
Chilled grapefruit <i>ginger sugar, mint</i>	3.5

BAKERY

Toast <i>homemade butter & preserves</i>	2
<i>avocado, tomato, garlic, chilli, coriander, lime</i>	7
Bacon sandwich <i>avocado, chilli jam</i>	7
Reuben sandwich <i>salt beef, sauerkraut, Emmental, gherkin, thousand island dressing, chips</i>	11.5

EGGS, ETC.

Campfire breakfast <i>slow roasted pork shoulder, barbecue baked beans, fried eggs</i>	9.5
Smoked salmon & scrambled eggs	9
Florentine	6 / 9.5
Royale	6.5 / 11
Benedict	6 / 10
Avocado & feta Benedict	6 / 10
Seared tuna Benedict	7.5 / 13
On toast <i>2 eggs your way, toast</i>	5
Steak & eggs <i>4oz rib eye, 2 fried eggs</i>	12
Confit turkey hash <i>poached eggs, spinach</i>	10.5
Village breakfast <i>available until 1pm</i> <i>free range pork sausage, streaky bacon, black pudding, two eggs, field mushroom, slow roast tomato, toast</i>	12
Village veggie breakfast <i>available until 1pm</i> <i>grilled halloumi, fried egg, field mushroom, slow roast tomato, quinoa & chilli, maple roasted carrot</i>	10

SWEET TOOTH

Flourless chocolate cake <i>crème fraiche</i>	7.5
Malted waffles <i>caramelised banana, vanilla ice cream</i>	8
Buttermilk pancakes <i>berry compote & clotted cream or maple syrup & crispy bacon</i>	8
Chocolate truffles	3

A suggested gratuity of 12.5% will be added to your bill. This is voluntary & need not be paid if you feel service was unsatisfactory. 100% of gratuities are paid to the team.

Please let us know if you have any allergies or intolerances. We are happy to provide you with any information you need.

FROM IAM

Sweetcorn & courgette fritters <i>red pepper salsa, sour cream</i>	7.5
Chopped salad <i>palm hearts, radishes, avocado, sweetcorn, garden peas, red onion, croutons, chardonnay vinaigrette, parmesan</i> <i>add chicken or king prawns +4 or halloumi +3</i>	6.5 / 9.5
Superfood & herb salad <i>bulgur wheat, alfalfa sprouts, bull's blood leaves, broccoli, butternut squash, red cabbage, pumpkin seeds</i> <i>add chicken or king prawns +4 or halloumi +3</i>	6.5 / 9.5
Baked camembert <i>apricot compote, sourdough toast</i>	12.5
Chilli squid <i>coriander, ginger, black garlic aioli</i>	7.5
Cured salmon <i>apple stick salad, heritage beetroot, crème fraiche</i>	10.5
Hot chicken wings <i>blue cheese, celery</i>	6
Smoked chicken salad <i>baby spinach, roasted corn, anchovies, parmesan, ranch dressing</i>	8
Lamb meatballs <i>orzo, smoked mozzarella</i>	9.5

Feta & wild mushroom parcel <i>Chantenay carrots, green beans, parmesan</i>	13
Steamed mussels <i>merguez sausage, tomato, mint, chips</i>	16
Wild sea bass <i>grilled baby leeks, Jersey Royals, seaweed butter</i>	21
Confit turkey leg <i>wild rice crispies, jus</i>	20
Cheeseburger <i>smoked Applewood cheddar, gherkin, chips</i> <i>add bacon</i>	14.5 + 1.5
Jacob's ladder (for two) <i>braised beef ribs, caramelised shallots</i>	44
8 oz. sirloin <i>chips, slow roasted tomato, field mushroom, béarnaise sauce</i>	27

{ SUNDAY ROASTS FROM 12PM }

Roast sirloin of beef <i>Yorkshire pudding, roasted vegetables, horseradish cream, gravy</i>	18.5
Roast of the day	-

SIDES

Mashed potatoes....4.5 <i>crispy chicken skin, chicken gravy</i>	
Crab mac & cheese....6	Smoked salmon....3.5
Bacon....2	Sausage....2
Field mushroom....2	Baked beans....2
Chips....4	Roast potatoes (Sundays)....4
Purple sprouting broccoli....4	

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House olives	3
Duck fat almonds	3

APERITIFS

Honey Rose Fizz <i>Stolichnaya Sticks vodka, rose syrup, raspberry purée, lemon, prosecco</i>	9
Leftfield <i>Tanqueray gin, Noilly Prat, elderflower cordial, balsamic vinegar, orange bitters</i>	8.5
Aperol Spritz	7.5
Village Fountain <i>Please ask for today's choice of gin soda</i>	6

BREAD FOR THE TABLE

Organic sourdough <i>seaweed butter</i>	3.5
Caramelised onion bread <i>truffled egg mayo</i>	3.5



Pimento cheese <i>grapes, jalapeños, mint, sourdough toast</i>	5.5
Baked camembert <i>apricot compote, sourdough toast</i>	12.5

Chilli squid <i>coriander, ginger, black garlic aioli</i>	7.5
Seared scallops <i>broad bean purée, mango salsa, pickled chilli</i>	13
Cured salmon <i>apple stick salad, heritage beetroot, crème fraîche</i>	10.5
Pulled pork dumplings <i>spring vegetable salad, apple & coriander dressing</i>	7
Lamb meatballs <i>orzo, smoked mozzarella</i>	9.5

Smoked chicken salad <i>baby spinach, roasted corn, anchovies, parmesan, ranch dressing</i>	8
Chopped salad <i>palm hearts, radishes, avocado, croutons, sweetcorn, red onion, garden peas, chardonnay vinaigrette, parmesan</i> add chermoula chicken or king prawns +4 add herb marinated halloumi +3	6.5 / 9.5
Superfood & herb salad <i>bulgur wheat, alfalfa sprouts, bull's blood leaves, broccoli, butternut squash, red cabbage, pumpkin seeds</i> add chermoula chicken or king prawns +4 add herb marinated halloumi +3	6.5 / 9.5

MAIN

Chickpea falafel <i>grilled baby gem, tzatziki, pickled daikon</i>	12.5
Feta & wild mushroom parcel <i>Chantenay carrots, green beans, parmesan</i>	13
Roast cod <i>cauliflower purée, parmesan crisps, sultanas, curry oil</i>	17.5
Catch of the day	MARKET PRICE
Wild sea bass <i>grilled baby leeks, Jersey Royals, seaweed butter</i>	21
Steamed mussels <i>merguez sausage, tomato, mint, chips</i>	16
Slow-roasted pork belly <i>creamed cabbage, caramelised apple, red wine jus</i>	16.5
Confit turkey leg <i>crispy wild rice, jus</i>	20
Jacob's ladder (for two) <i>braised beef ribs, caramelised shallots</i>	44

8 oz. sirloin	27
10 oz. rib eye on the bone <i>chips, slow roasted tomato, field mushroom, béarnaise sauce</i>	29.5
16 oz. chateaubriand (for two) <i>chips, smashed potatoes, slow-roasted tomato, field mushrooms, garlic butter / beef gravy / béarnaise / peppercorn sauce</i>	65
Cheeseburger <i>smoked Applewood cheddar, gherkin, chips</i> add bacon +1.5	14.5
Longhorn beef & bone marrow burger <i>truffled liver parfait, smoked Applewood cheddar, tomato relish, onion marmalade, mayo, gherkin, chips</i>	19

SIDES

Chips & aioli add smoky bacon salt +0.5	4
Mashed potatoes <i>crispy chicken skin, chicken gravy</i>	4.5
Crab mac & cheese	6
Red quinoa salad <i>orange, pine nuts, red onion</i>	5
Poutine <i>chips, cheese curds, gravy, jalapeños</i>	5
Spring greens	3.5
Purple sprouting broccoli	4
Heritage tomato, goat's cheese & basil salad	5.5
Mixed leaf salad	3.5



- British fish from Brixham Market in Devon.
- Black Angus beef from O'Shea's of Bermondsey. Cuts are dry aged on the bone for 38 days. Cattle are raised in western Ireland & Perthshire; organic, free range, hormone & additive free.
- Our eggs are always British, free range & from Barradale Farm in Kent.

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