

Loyal Tavern

We source throughout the UK:

British charcuterie from Cannon & Cannon of Bermondsey
 fish sustainably sourced from day boats in Cornwall
 lamb from Devon, pig cheeks & venison from Michael O'Shea of Bermondsey
 fruit & veg harvested in Kent, Herefordshire & the Isle of Wight

grilled flatbread
 with chicken fat butter.....£2.8
 with parsnip hummus (vg).....£4
 with parsnip hummus & fresh truffle (vg).....£7

British charcuterie.....£- (see the specials board)

chicken skin crackling, hot sauce, blue cheese dressing.....£3

spiced lamb skewer, mint, almond aioli (n/gf).....ea. £3

charred mackerel, apple, pine nuts, salt block (gf).....£5.5

fennel, apple, kale, pickled walnut, ranch dressing (v/n).....£5

blackened cauliflower, sesame yoghurt, chilli, green sauce (vg).....£6

venison tartare, sprouts, beef dripping, miso mayo (gf).....£12.5

kid goat & pork belly meatball, plum broth.....£6.5

buttermilk-poached cod, 'nduja, white bean stew (gf).....£15

gurnard, crab bisque, carrot, orange, seaweed (gf).....£18

rump of lamb, marrowfat mushy peas, mustard sauce (gf).....£19.5

slow-cooked pig cheeks, fresh black pudding, suet dumplings.....£16.8

baked celeriac, mushroom broth, confit yolk, parmesan, truffled breadcrumbs (v).....£13

(see the specials board for more)

cheese, charred fruit, black pepper cracker.....£- (see the specials board)

coal-roasted pineapple, malted banana ice cream (v).....£5

double chocolate brownie, vanilla ice cream (v).....£5.5

pistachio ice cream, toasted pumpkin seed oil (v/n).....£4