

The image shows the exterior of a brick building housing a bar and kitchen. The entrance is an arched doorway with a red brick arch. Above the arch is a large, dense arrangement of white and red flowers. The entrance is flanked by two tall, narrow floral arrangements of red and white flowers. To the left of the entrance, there is a small sign that reads "THE BERMONDSEY". In the foreground, there are several wooden tables and benches. A chalkboard menu is visible on the right side of the entrance. The overall atmosphere is warm and inviting.

Introducing Bermondsey Bar & Kitchen



The Bermondsey Bar & Kitchen opened to great acclaim in 2018. Located on Bermondsey Street, London Bridge, it has developed into one of the area's best bar, kitchen and event spaces.





Bookings

We have a great team of like-minded, passionate people who love their work. We constantly change and adapt our spaces and environments and look for new opportunities to improve our events.

If you'd like to get in touch with our team to find out what more we can do for you, please email us.

enquiries@bermondseybarandkitchen.co.uk

- We are dog friendly!
- We have indoor and outdoor dining
- Space for large groups of up to 400
- Open 10.30am-11.00pm Monday-Saturday
- Sunday 10.30am-4.00pm



Our Spaces



Restaurant

- Standard restaurant seating for up to 42 people
- Standing / seated room for 24 people on high tables and stools
- Full restaurant hire for up to 80 people seated, or 100 standing
- Private Bar
- DJ Booth for late nights
- No pizza dining inside the restaurant
- Perfect for a cosy, intimate dining experience



The Backyard

- Bench seating for up to 360
- Standing room up to 400
- Sound system & DJ area
- Smoking area
- TV screens - sports viewing area
- Cover/heaters for the winter, sunny area for the summer!
- Perfect for large group gatherings



The Frontyard

- Seating for up to 240
- Sound system
- Covered area/heaters
- TV screens - sports viewing
- No smoking area
- Perfect for more intimate, smaller groups

The background of the menu is a collage of food-related images. On the left, a chef in a striped apron is seen from the waist down, holding a spoon over a tray of food. Below this, there are plates of ribs and other meats. In the center, a glass of red wine is visible, and below it, a cocktail with a lime wedge. To the right, there are images of tacos topped with onions and tomatoes, and a full breakfast plate featuring a fried egg, beans, tomatoes, and a hash brown.

Our Menu

Some delicious treats are on offer from our resident Super Chef, James Donnelly. Using only the best and finest ingredients, supplied by independent British producers, delivering an utterly seasonal menu and best enjoyed to share.



Set Menu

FOR GROUPS OVER 15 PEOPLE
2 COURSE MENU £29
3 COURSE MENU £35



STARTERS

MACKEREL PATE,
SOURDOUGH BREAD &
BUTTER, PICKLES

ROAST SQUASH TACOS,
SALSA ROJA, GOATS
CHEESE (VE0)

NDUJA ARANCINI, AIOLI,
PARMESAN

BEEF CARPACCIO,
PICKLED BEETS, SALSA
VERDE



MAINS

BEEF BURGER, CHEDDAR,
BURGER SAUCE, GHERKINS

FRIED CHICKEN BURGER,
GARLIC MAYO, LETTUCE,
PICKLED CHILLIS

SIRLOIN STEAK, GARLIC
BUTTER, WATERCRESS, FRIES

MUSHROOM, & TARRAGON
CREAM LINGUINE, PARMESAN
(V)

HAKE, MUSSELS, POMME
PUREE, BEURRE BLANC

PORK CHOP, LEEK & CABBAGE
GRATIN, ROSEMARY GRAVY

SQUASH & BUTTERBEAN
TAGINE, FLATBREAD, HERB
SALAD (VE)



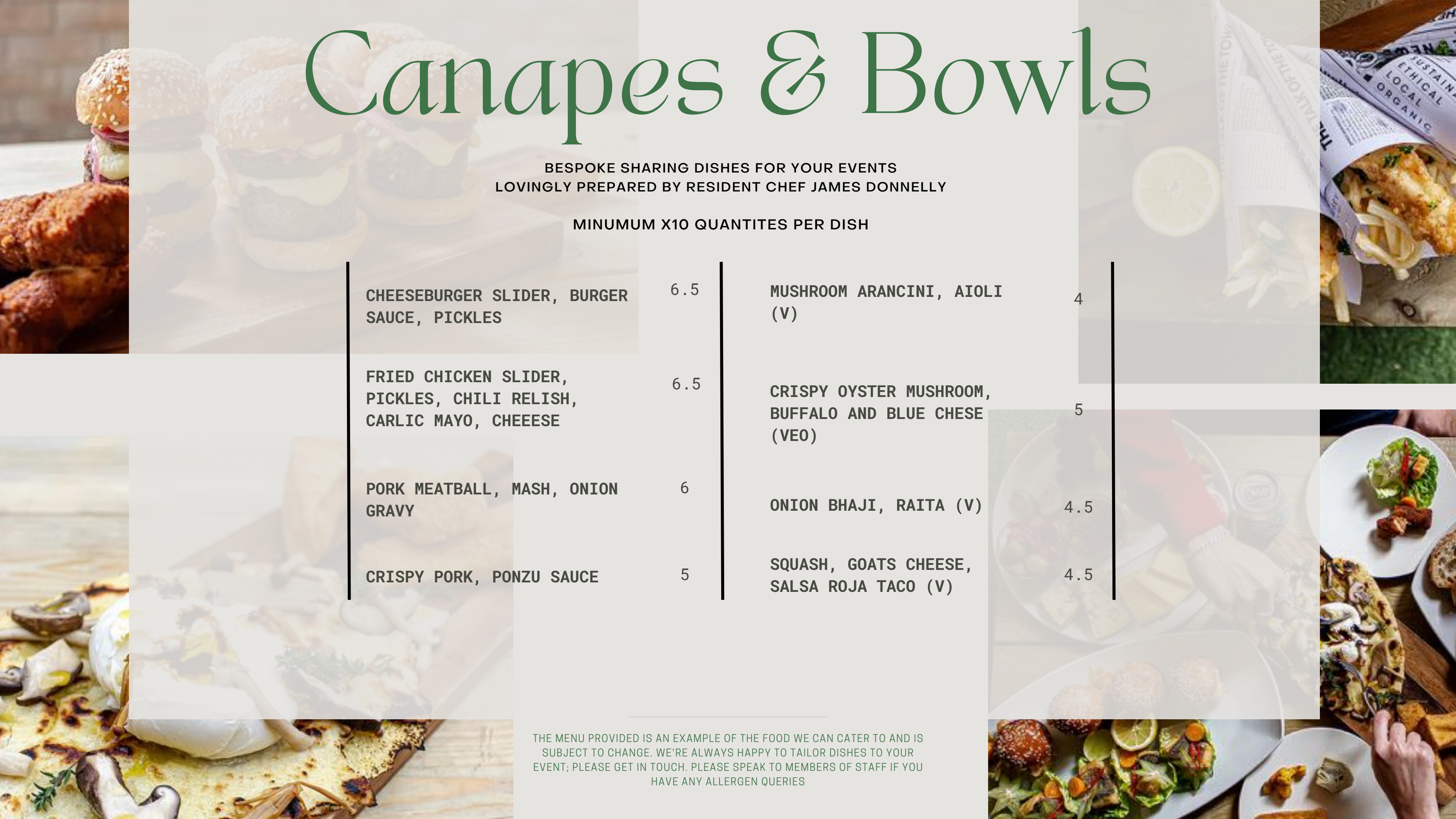
SWEET

CHEESECAKE, BERRY
COMPOTE (V)

LIME & LEMONGRASS
POSSETS, CANDIED
PISTACHIOS

APPLE, PEAR &
GINGER CRUMBLE,
VANILLA ICE CREAM





Canapes & Bowls

BESPOKE SHARING DISHES FOR YOUR EVENTS
LOVINGLY PREPARED BY RESIDENT CHEF JAMES DONNELLY

MINIMUM X10 QUANTITIES PER DISH

CHEESEBURGER SLIDER, BURGER SAUCE, PICKLES	6.5	MUSHROOM ARANCINI, AIOLI (V)	4
FRIED CHICKEN SLIDER, PICKLES, CHILI RELISH, CARLIC MAYO, CHEESE	6.5	CRISPY OYSTER MUSHROOM, BUFFALO AND BLUE CHESE (VE0)	5
PORK MEATBALL, MASH, ONION GRAVY	6	ONION BHAJI, RAITA (V)	4.5
CRISPY PORK, PONZU SAUCE	5	SQUASH, GOATS CHEESE, SALSA ROJA TACO (V)	4.5

THE MENU PROVIDED IS AN EXAMPLE OF THE FOOD WE CAN CATER TO AND IS SUBJECT TO CHANGE. WE'RE ALWAYS HAPPY TO TAILOR DISHES TO YOUR EVENT; PLEASE GET IN TOUCH. PLEASE SPEAK TO MEMBERS OF STAFF IF YOU HAVE ANY ALLERGEN QUERIES



Pizza

TUESDAY-FRIDAY 4PM-9.30 SATURDAY 12PM-9.30
*ONLY AVAILABLE OUTSIDE

FULLY LOADED 15

SMOKED SPECK HAM, CURED NAPOLI SALAMI, FENNEL SALAMI, OREGANO INFUSED TOMATO SAUCE AND FIOR DI LATTE MOZZARELLA.

SWEET & TANGY 16

TANGY GOAT'S CHEESE, MILD PIQUANTÉ PEPPERS, PESTO AND BARREL & STONE TOMATO SAUCE.

ROCK THE PARMA 16

OREGANO INFUSED TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, PARMIGIANO REGGIANO AND 18 MONTH DRY CURED PARMA HAM FULL OF INTENSE AND SWEET FLAVOURS, TOPPED WITH PEPPERY ROCKET AND A DASH OF BALSAMIC GLAZE.

RUSTIC CLASSIC

RUSTIC COMBINATION OF TANGY BARREL & STONE TOMATO SAUCE AND CREAMY FIOR DI LATTE MOZZARELLA

GONE TRUFFLIN 15.5

DECADENT MUSHROOM AND BLACK TRUFFLE PASTE, SMOKY SPECK HAM, MUSHROOMS, FIOR DI LATTE MOZZARELLA.

HAM & SHROOM 15

BÉCHAMEL BASE, FIOR DI LATTE MOZZARELLA, SMOKED SPECK HAM, MUSHROOMS AND A DASH OF HONEY BALSAMIC GLAZE.

SIMPLY SALAMI 15

DELICIOUS CURED ITALIAN NAPOLI SALAMI WITH TANGY BARREL & STONE TOMATO SAUCE AND FIOR DI LATTE MOZZARELLA.

THE GLOBE 15

BÉCHAMEL BASE, FIOR DI LATTE MOZZARELLA, SMOKED SPECK HAM, GLOBE ARTICHOKE HEARTS, AND A SPRINKLING OF OLIVES.

NICE & SPICY 15.5

SPICY CALABRIAN NDUJA SAUSAGE LACED WITH CHILLI SPREAD OVER THE PIZZA BASE, TOPPED WITH BARREL & STONE TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, MILD PIQUANTÉ PEPPERS, FIERY SALAMI AND CHILLI PEPPERS.

HAM & PINEAPPLE 15

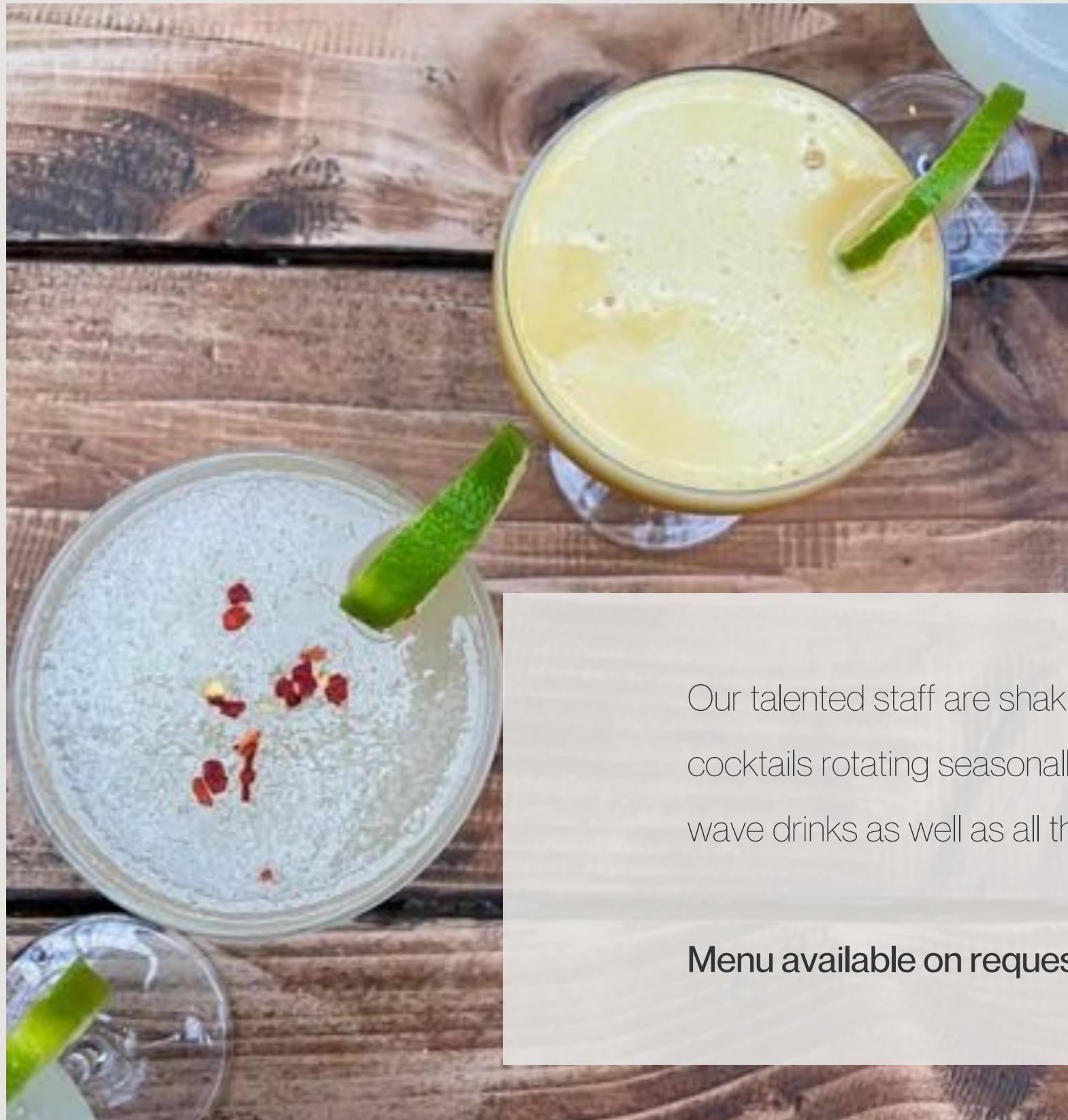
SMOKED SPECK HAM, OREGANO, TOMATO SAUCE, PINEAPPLE AND FIOR DI LATTE MOZZARELLA.

PLEASE SPEAK TO MEMBERS OF STAFF IF YOU HAVE ANY ALLERGEN
QUERIES

ALL PIZZAS CAN BE MADE GLUTEN FREE AND VEGAN



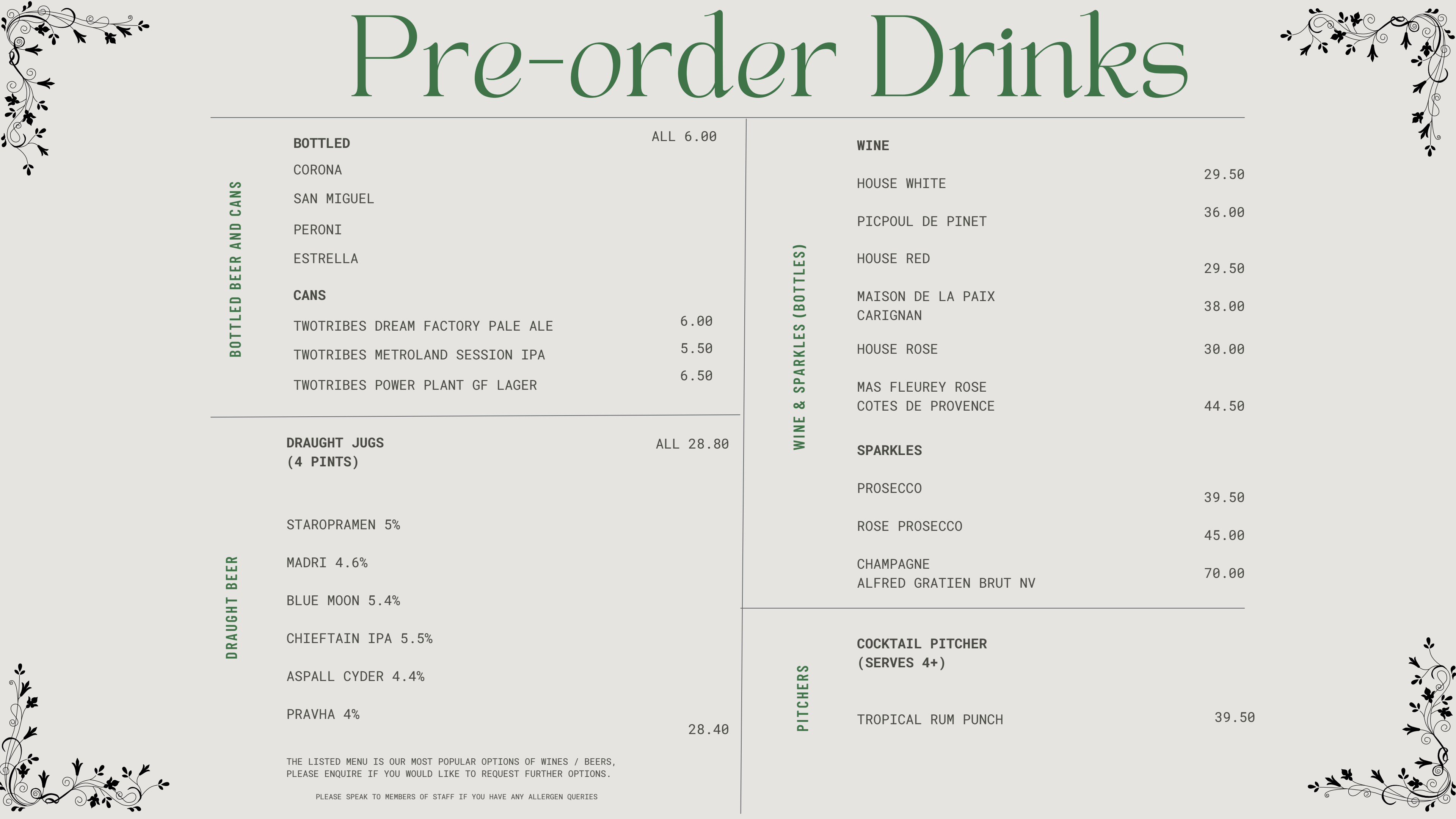
Cocktails



Our talented staff are shaking up a unique selection of cocktails rotating seasonally to bring you the freshest new-wave drinks as well as all the usual suspects to enjoy.

Menu available on request





Pre-order Drinks

BOTTLED BEER AND CANS	BOTTLED	ALL 6.00	WINE & SPARKLES (BOTTLES)	WINE	
	CORONA			HOUSE WHITE	29.50
	SAN MIGUEL			PICPOUL DE PINET	36.00
	PERONI			HOUSE RED	29.50
	ESTRELLA			MAISON DE LA PAIX CARIGNAN	38.00
	CANS			HOUSE ROSE	30.00
	TWOTRIBES DREAM FACTORY PALE ALE	6.00		MAS FLEUREY ROSE COTES DE PROVENCE	44.50
DRAUGHT BEER	TWOTRIBES METROLAND SESSION IPA	5.50	PITCHERS	SPARKLES	
	TWOTRIBES POWER PLANT GF LAGER	6.50		PROSECCO	39.50
	DRAUGHT JUGS (4 PINTS)	ALL 28.80		ROSE PROSECCO	45.00
	STAROPRAMEN 5%			CHAMPAGNE ALFRED GRATIEN BRUT NV	70.00
	MADRI 4.6%			COCKTAIL PITCHER (SERVES 4+)	
	BLUE MOON 5.4%			TROPICAL RUM PUNCH	39.50
	CHIEFTAIN IPA 5.5%				
THE LISTED MENU IS OUR MOST POPULAR OPTIONS OF WINES / BEERS, PLEASE ENQUIRE IF YOU WOULD LIKE TO REQUEST FURTHER OPTIONS.					
PLEASE SPEAK TO MEMBERS OF STAFF IF YOU HAVE ANY ALLERGEN QUERIES					



Thank you!

Contact our team to
book your next experience

Bermondsey Bar & Kitchen

enquiries@bermondseybarandkitchen.co.uk

40 Bermondsey St, London Bridge
SE13UD.

Event Pack

