

BERNERS TAVERN

DRINKS & COCKTAILS

A discretionary 12.5% service charge will be added to your bill.

All prices are inclusive of VAT



*“A cocktail done right can really show your guests that
you care“*

–Danny Meyer



Berners Tavern
SIGNATURE
cocktails

£14

For allergies or intolerances,
please ask one of our team members for assistance.

STRAWS

They are one of the biggest single plastic pollution offenders; so we have removed them from our drinks. If you've just applied your lippy and want one, feel free to ask.

Snapshots
of Winter and
Fall

When the thermostat drops and we take ourselves inside, something quite peculiar happens; we rediscover comfort. We seek fireplaces, cosy cotsches, hearty meals and warming drinks. Autumn and winter possess an inherent desire to be sentimental, so we created this menu to conjure these affections. Each drink is a tiny snapshot of the moments we remember fondly in these colder months; however, too many may make remembering the new ones a struggle...

FORTUNE'S CUP

Beefeater 24 - Kumquat - Keemun tea -
Lemon

With the cold season approaching nothing is better than a hot cup of tea to soar your spirit. We took inspiration from the first theft of tea in China by Robert Fortune. He brought back green and black teas along with some kumquats and other fruits. Delicate tea botanicals in the gin are enhanced by the Keemun tea with citrusy notes of lemon and kumquat.

POLARIS

Chase Oak smoked vodka - Polar Cordial -
Menthe Blanche

If you follow the northern star you will travel until you reach the tundra, where vegetation growth is reduced due to the cold temperatures; keep going, and eventually you will reach the North Pole; who knows, you might even bump into Santa! Chilling white mint and smoky flavours, with blast of oak moss and star anise are the main features of this cocktail.

LAST COLOURS

Diplomatico Rum - Becherovka - Pedro
Ximenez - Lemon

Despite the weather is getting colder there is still something bringing some warmth to our cities: the beautiful colours of the autumn leaves. We took inspiration from these to choose the ingredients for this cocktail. Sweet Diplomatico rum blend with spices of Becherovka and nuts of Pedro Ximenez sherry in this sour style cocktail.

RUM CRUMBLE

Havana Maestro rum - Apple sherbet -
Biscuit Foam - Gingerbread Bitter

Christmas would not be the same without the puddings and every country, region and even city has its own pudding recipe.

We blended together flavours from the different traditions, like apple, cinnamon, ginger and many more, to create a unique drink to capture Christmas spirit and put it in a glass.

AUTUMN FOREST

Chivas 12 scotch - Birch leaves - Suze -
Rosehip Cordial

Walking through the woods in autumn is a multisensorial experience. The smell of the damp grass, the leaves creaking under your feet, the mist raising between the trees.

We recreated those sensations in this cocktail.

Aromas of birch leaves and herbs and gentle sweetness of rosehip buds, with a smooth and slightly peaty finish.

LOGGER'S CAMP

Bacon fat washed Crown Royal whiskey -
Blueberry Shrub - Grape Must Verjuice -
Cranberry

Lumberjacks in Canada had a very tough life at the beginning of the XX century. Wood was necessary not only to warm the houses but also to build them and a lot of effort was put in cutting it down.

Lumberjack's diet had to be rich of calories so, with limited food offer, they would round up at their camps to consume their meals of berries from the woods and meat. Bacon infused whiskey, grape must verjuice and maple and refreshing cranberries will give you a taste of the lumberjack's breakfast.

WAXED APPLE

Nikka from the Barrel - Fermented Fuji
Apple - Beeswax

This drink is inspired by the famous apple juice producers of northern Japan and the effort to make the fruit available throughout the winter which culminated with the creation Fuji Apple, than can resist up to one year when kept refrigerated. Subtle peat flavour of the Nikka from the barrel with a smooth apple finish.

HEARTSTONE

Hennessy Fin - Lagavulin - Cherry -
Maple - Walnut

The fireplace was set in the heart of the house to keep it warm. Family and friends would gather around, to talk, eat, rest, celebrate and in certain cults even worship. The Heartstone is the central heating point around which we gather for warmth and comfort. Smokey aromas of cherry barks, a smooth and elegant drink with a sweet ending of cherries and maple.

Monthly Special

Cremino

Patron Xo - Frangelico - Cacao - Double
cream

Indulge on sweet chocolaty drink, winter is
not over yet.

Rich flavour of coffee and dark cacao with a
subtle note of hazelnut in a silky and creamy
drink.

£14

BT Winter Cup

Hendricks Orbium - Blueberry Rosemary Shrub
-
Honey Thyme - Lemon - Cynar

Exquisite Winter cup ideal to share, blended
with blue blossom, winter spice & wormwood.

Single Serve **£14** To Share **£40**

BERNERS CLASSICS £14

*This section contains a few old Berners
favourites from previous menus*

DILL OR NO DILL

Plymouth Gin - Elderflower - Lemon - Dill

ROOM WITH A VIEW

Quince - Lemon Sherbet - Apple - Prosecco

LATE BRITISH SHAKE OFF

Plymouth Gin - Ginseng - Elderflower -
Raspberry

AGEING HIPSTER

Tin Cup Bourbon - Rum - Vermouth -
Bitters

AURORA SPRITZ

Suze - Sweet Vermouth - Ginger - Prosecco

APERITIF COCKTAILS £14

Salvaged from the pages of history; these cocktails are the most perfect of pre-dinner rituals. Each is designed to whet the appetite and stimulate the palate.

LA LOUISIANE

New Orleans Drinks & How to Mix'Em - 1937

Woodford Rye - Benedictine - Sweet Vermouth

MARTINEZ

O.H Byron's The Modern Bartender - 1884

Jensen's Old Tom Gin - Sweet Vermouth -
Maraschino

HANKY PANKY

Ada Coleman - 1903

Plymouth Gin - Sweet Vermouth - Fernet Branca

SELF STARTER

Harry Craddock's Savoy Book - 1930

Plymouth Gin - Lillet Blanc - Apricot - Absinthe

BOBBY BURNS

Harry Craddock's Savoy Book - 1930

Chivas 12 - Sweet Vermouth- D.O.M.
Benedectine

BIJOU

*Harry Johnson's New and improved Bartender's
Manual 1900*

Plymouth Gin - Sweet Vermouth - Green Chartre