

SEASONAL COCKTAILS

KALE MARY

Spicy Altos Tequila, kale, lemon, ginger ale

Healthy kale juice and spicy tequila
to boost up your morning 14

KARLSSON MARTINI

Grey Goose, coffee, horchata, orange sherbet

Inspired by a Swedish recipe,
this is our take on the classic Espresso Martini
with hints of nuts and orange peel 14

7 LANDS NEGRONI

Banks 7, sweet vermouth, Amaro Tosolini, Campari

Rum twist on Negroni,
sweet flavour of cinnamon opening, followed by more
bitter notes of herbs and artichokes
to be enjoyed as it is or in a longer version,
topped up with soda 14

HANABIRA

Hendrick's Orbium, Jasmine and green tea,
Crème De Pêche, lemon, milk 14

BERNERS TAVERN SUMMER CUP

Hendricks, strawberry, apple, mint,
Vermouth Rosso del Professore,
Chamomile and fennel cordial, lemon

single serve 14
to share 40

SMOOTHIES (All dairy free)

Kale, kiwi, coriander, celery, clementine 6

Coconut water, mango, lime 6

Avocado, pineapple, matcha tea 6



JUICES

Curly kale, apple, cucumber, lime 6
Strawberry, granny smith and hint of mint 6
Apple carrot ginger 6

Juice / Smoothie of the day 6

ADD A LITTLE EXTRA

Health Shots 3

Ginger Turmeric Orange/ Lemon chili apple

Booster 1.5

Hemp protein/ Bee pollen/ Açai berry

SWEET

Vanilla waffles, raspberry and strawberry salad,
hung yogurt, toasted pistachios 9

Blueberry pancakes, summer berry compote 9



HERITAGE BREEDS EGGS (Free range & happy)

Eggs Benedict, toasted English muffin, Dingley Dell
ham, hollandaise sauce 14.5

Eggs Florentine, toasted English muffin, buttered
spinach, hollandaise sauce 12

Keens extra mature cheddar and smoked ham omelette 12

Baked eggs, tomato and harissa, yoghurt, spiced nuts
and seeds, toasted Borough Market sourdough 15

Oak smoked Scottish salmon and scrambled eggs 15

Crushed avocado, two poached eggs,
Borough market sourdough bread 10

Slow cooked smoked ham hock croque-monsieur,
aged cheddar 15
with chips 18
with fried egg and chips 20



SIDES

Stornoway black pudding 4.5

Roasted mushrooms 4

Grilled tomato 4

Dingley Dell bacon 5

Dingley Dell pork sausage 5

Oak smoked Scottish salmon 6

TO START

Chargrilled focaccia, burrata,
heritage tomatoes, basil, truffle honey (v) 16

Tender stem broccoli, avocado and spinach salad,
bacon crumb, feta 12

Traditional British pork pie served table-side, English
piccalilli, pickled vegetables, mustard 17

Beetroot cured Loch Duart salmon,
pickled kohlrabi, baby beetroots, caviar,
yoghurt and dill dressing 16

Aged Buccleuch Estate beef tartare, egg yolk jam,
pickled beetroots, fresh horseradish 15

Colchester crab on toast, brown crab butter, lemon gel,
pickled cucumber and celery 20



TO FOLLOW

Chicken schnitzel, fried Heritage Breed egg, capers,
anchovies, red peppers, mixed salad 20

Berners Tavern full English
Dingley Dell pork sausage, two eggs, smoked bacon,
roasted tomato, Portobello mushroom,
Stornoway black pudding, baked beans 18

Chargrilled Buccleuch Estate Rib eye steak 10oz,
served with triple cooked chips 35
with béarnaise or peppercorn sauce 3

Confit ham hock hash brown,
poached Burford brown eggs 17

Berners Tavern mac and cheese (v) 20
with red wine braised beef blade 25

Roasted Cornish cod,
fennel, dill and mussel ragout,
kohlrabi and fennel salad, dill 27



TO SHARE

Slow cooked shoulder of Herdwick lamb,
sugar snaps, peas and broad beans,
roasted wild mushrooms, mint sauce
80 for two

BY THE GLASS CHAMPAGNE

NV Ruinart Reims Champagne France,
Brut 'R' 16.5

NV Ruinart Reims Champagne France,
Brut Rosé 17

NV Ruinart Reims Champagne France,
Brut Blanc de Blancs 20

Dom Pérignon 2009, Brut 42

WHITE

Sancerre Domaine de Brosse,
France 2015 16.50

Gavi di Gavi, Ascheri
Italy 2016 14

Chardonnay, Freemark Abbey,
U.S.A. 2015 19

ROSE

Espirit de Gassier
Southern France 2013 12.5

RED

GSM "Renegade", Ken Forrester,
South Africa 2013 12.5

Pinot Noir Reserve
Trimbach, France 2016 16

Vino Nobile di Montepulciano
Poliziano, Italy 2014 19



TIMES

MONDAY TO FRIDAY

Breakfast 7am - 10.30am

Set menu 12pm - 5.30pm

A la carte 12pm - 11pm

SATURDAY AND SUNDAY

Weekend brunch 9am - 4pm

A la carte 5pm - 11pm

Supper 11pm - 12am

SATURDAY BRUNCH (Available from 11.30 am)

Beef Wellington, truffle mash, spinach, mushrooms,
Madeira sauce
70 for two

Please allow 50 minutes cooking time

SUNDAY ROAST BRUNCH (Available from 11.30 am)

Roast sirloin of Ruby Red beef,
all the trimmings 24.5

Roast belly of Dingley Dell pork,
all the trimmings 21

*For dietary requirements and food allergies, please ask one of
our team members for assistance.*

*(v) Denotes that the dish is or can be altered
to be suitable for vegetarians.
All prices are inclusive of VAT.
A discretionary service charge of 12.5%
will be added to your bill.*

@BERNERSTAVERN