

BERNERS TAVERN

COCKTAILS

HANABIRA

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

PRECIOUS JEWELS

Rittenhouse rye whiskey infused with sencha tea,
St. Germain, Ruinart Champagne cordial 14

ONE COFFIN

Banks 7 rum, Bacardi 8 rum,
Gula Java syrup, orange bitters 14

2500 RASPBERRY TARTS

Plymouth gin, Chambord, raspberries,
egg white, double cream 14

RED BLOSSOM SPRITZ

Campari infused with strawberries,
Noilly Prat, Moscato sparkling wine 14

BERNERS TAVERN SUMMER CUP

Hendrick's, strawberry, apple, mint,
Vermouth Rosso del Professore,
chamomile and fennel cordial, lemon

single serve 14
to share 40



CHAMPAGNES BY THE GLASS

served from the trolley

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

SEAFOOD

Curried Cornish mussel and leek vol-au-vent,
frisée and chive salad 16

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

Tuna crudo, avocado and chilli tartare,
radishes, wasabi and yuzu dressing 17

TO START

Cream of mushroom soup,
poached Heritage Breed egg,
truffle and cheese toasted sandwich 12.5

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

Crispy duck egg, spelt and pearl barley risotto,
slow cooked duck leg, crispy ham 16

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

Mushroom on toast,
chargrilled focaccia, roasted wild mushrooms,
mushroom butter, Beauvale cheese (v) 16

SALADS

Mixed leaf salad, truffle dressing (v) 6/10

Apple and baby gem salad, shaved fennel,
celeriac remoulade, blue cheese, cob nuts (v) 14

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

TO FOLLOW

Slow-cooked Jacob's Ladder, potato purée,
roasted turnips, pickled kohlrabi, herb dressing 32

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

BBQ Dingley Dell pork chop,
tomato and harissa fondue, roasted calçot onions 28

Baked celeriac, British carlin peas,
roasted shallots swiss chard,
hazelnut and truffled vinaigrette (v) 20

Roasted lemon sole, brown shrimp,
parsley and lemon, crushed potato 35

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



FISH AND CHIPS

(Mon-Fri 12pm-5pm)

Battered Cornish cod,
mushy peas, mint, chips 22

TO SHARE

Buccleuch Estate chateaubriand,
tender stem broccoli, roasted wild mushrooms,
smoked bone marrow butter
90 for two

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

Buccleuch Estate Côte de Boeuf,
triple cooked chips, béarnaise sauce,
peppercorn sauce,
mixed leaf salad, truffle dressing
90 for two

GRASS FED SCOTTISH STEAKS

By carefully selecting some of Scotland's most
conscientious farmers, Buccleuch Estate
has access to some of the finest
grass fed Scottish beef

Chargrilled on our Josper oven,
served with triple cooked chips

Rib eye 10oz 35

Fillet 8oz 38

Sauces

Béarnaise sauce 3

Peppercorn sauce 3



SIDE ORDERS

Creamed leeks with whole grain mustard 6

Triple cooked chips 5

Roasted roots, thyme and garlic 5

Mac and cheese (v) 8
with braised beef blade 10

Potato Boulangère, braised lamb 8



TIMES

MONDAY TO FRIDAY

Breakfast 7am - 10.30am

Set menu 12pm - 5.30pm

A la carte 12pm - 11pm

SATURDAY AND SUNDAY

Breakfast 7am - 12.30pm

Afternoon Tea 1pm- 5pm

Weekend Roast 1pm- 5pm

A la carte 5pm - 11pm

Supper 11pm - 12am

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