

# BERNERS TAVERN

## COCKTAILS

BT SUMMER CUP  
Hendricks, Italicus  
vervain tea, honey, citrus 14  
To Share £40

SHARP  
Altos Blanco, St George Chile, Martini Bitter,  
Del Maguey Minero, grapefruit,  
chilli shrub,  
touch of sparkling 14

THE VENETIAN MERCHANT  
Select, peach, Del Professore Classic,  
Bitters, prosecco 14

WILD FIELDS  
Botanist, St Germain, Martini Ambrato,  
Jasmine white tea, herbs and flowers 14

SILVER TAIL  
Grey Goose, Cointreau, citrus, verjus,  
Egg white, moscato foam 14

## WINES BY THE GLASS

WHITE  
Gavi Camporosso,  
Italy 2017 14

Sancerre Lucien Crochet,  
France 2016 17

Pouilly Fuissé, Domaine Ferret,  
France 2016 21

ROSE  
Rosa del Rosa, Proprietà Sperino,  
Italy 2018 14

RED  
Pinot Noir MacMurray,  
USA 2016 16  
Le Saint-Estèphe du Château Le Crock,  
Bordeaux, France 2012 21

Roasted sweet potato, halloumi,  
poached egg, pine nut pesto,  
Borough Market sourdough bread 12.5

Crushed avocado, two poached eggs,  
Borough Market sourdough bread 12.5

Oak smoked Scottish  
salmon and scrambled eggs 15

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

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

Blueberry pancakes,  
summer berry compote 9

## TO START/SALADS

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

Aged Buccleuch Estate beef tartare,  
English mustard mayonnaise,  
sourdough crouton, shaved radishes 15

Toasted focaccia,  
peas, broad beans and goat curd salad,  
black olives, sundried tomatoes (v) 16

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

Berners Tavern B.L.T,  
buttermilk dressing, lemon 14

Isle of Wight heritage tomato salad, burrata,  
toasted focaccia, burnt onion powder,  
tarragon emulsion (v) 14.5

## TO FOLLOW

BBQ Dingley Dell pork chop,  
roasted hispi cabbage, chimichurri dressing 28

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

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

Crispy chicken burger, fennel kimchi,  
Sriracha mayo, chips, salad 20

## 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

Roasted tenderstem broccoli,  
cheddar and almond crumble 6  
Triple cooked chips 5  
Seasonal greens 5  
Mac and cheese (v) 8  
with braised beef blade 10

## FISH AND CHIPS

Battered Cornish cod,  
mushy peas, tartare sauce, chips 22

## AFTERNOON TEA

39.5 per person

Chocolate and sesame tart, yuzu curd

Raspberry mousse, meringue,  
pink peppercorn

Rhubarb and ginger macaroon, violet

Poached chicken truffle baguette,  
pickled mushroom

Sunflower and poppy seed scone, goat's  
curd, apple salad

Loch Duarte salmon tartare, pickled  
cucumber, crème fraiche

Plain and raisin scones  
Clotted cream  
Cotswolds garden jams

## TO FINISH

Gin and Tonic flaming Alaska  
cucumber, hibiscus, juniper for two 18

Peanut and chocolate ganache,  
toasted peanut mousse, salted caramel,  
burnt chocolate ice cream 9.5

Selection of British cheeses  
served from our trolley 16

## CHAMPAGNES BY THE GLASS

served from the trolley

NV Ruinart Reims Champagne France,  
Brut 'R' 17.5

NV Ruinart Reims Champagne France,  
Brut Rosé 19

Nyetimber Blanc de Blancs 21

NV Ruinart Reims Champagne France,  
Brut Blanc de Blancs 21

Dom Pérignon 2008, Brut 42