SIGNATURE COCKTAILS
£15

STRAWS
They are one of the biggest single-use 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 for a paper straw.
INTO THE FRAME

Breathe in. In-spire

Look up. It’s all around you.

It’s right in front of your eyes.

This collection of drinks and cocktails was inspired by the artworks hanging on the walls of Berners Tavern. Standing behind this bar we have, on occasions, found ourselves transported through these framed portals to other places and times, both imagined and remembered.

In this menu we hope to share some of these musings and play a game with you. As you peruse the menu and sip your drink(s), take a moment to look around you and find a visual pairing.

Remembering that inspiration can strike at any moment; sometimes it is right in front of your eyes.
The APERITIF Collection

This collection is all about the anticipatory moment, the opening of the stomach, the awakening of the senses. The Aperitif is a solid and confident drink, bitter and salty, spicy and sparkling on the tongue.

When developing the cocktails below, we found inspiration in a bowl of ripe chillies displayed as a prize against a Greek silk background. A picture of a quiet waiting room in a Venetian palazzo, the door opening into another room beyond. A broken, headless, marble bust, beautiful even in its imperfection.

SHARP

Martini Bitter Ris Speciale - St George Chile
Patron Silver - Del Maguey Vida
grapefruit - chilli shrub - touch of sparkling

THE VENETIAN MERCHANT

Select – peach – sparkling wine
Del Professore Classic – bitters

NEOCLASSIC MARTINI

VII Hills – Nardini Cedro – capers
Mastiha resin liquor
The REFRESHING Collection

This collection is all about nature, the joy of the outdoors; crisp fresh fruit, wild flowers, and cool rivers.

The drinks you will find below are long and refreshing.

For this collection we were drawn to a black and white picture of a clay fox, a golden sunrise appears on an ocean horizon and finally a romantic hazy scene of fields and wild flowers with the roof of a country church appearing in the distance.

SILVER TAIL

Grey Goose - citrus notes - Cointreau verjus
egg white & moscato foam

BEACH FRONT

Banana infused Yaguara - agave nectar lime
Banks 5 - passion fruit sparkling coconut water

WILD FIELDS

Botanist Islay - Martini Ambrato
St Germain elderflower - jasmine tea
fresh British herbs and flowers
The LAVISH Collection

This collection of cocktails is packed full of complex, contradictory flavours.

The pictures that inspired the collection include a portrait of a rabbit with a ruby collar. An elegant salon, hung with portraits, canvas scrolls piled against the wall, papers stacked on a chair. The picture of a crashing wave against a dramatic, rocky coastline.

DOWN THE RABBIT HOLE

Hendrick’s - Amaro Montenegro - carrot juice
Earl Grey extracts undergrowth cordial

THE CURSED COLLECTOR

Hennessy VS - almond Martini Rubino
Dragon’s blood tincture - drop of absinth

BLACK SEA ROCK

Laphroaig Quarter Cask – malt
touch of citrus – seaweed cordial
liquorice and coffee taste
The LATE NIGHT Collection

The last collection in this series is also the sweetest, and these cocktails have a soft and velvety texture.

The first cocktail in this section is inspired by a picture of misty tree tops, the second by sunset reflecting along a tree line lagoon and the third the flesh of a split fig, like a Renaissance lute somehow. The taste should linger on the tongue like waking from a pleasant dream.

THE NORTH

Chivas Regal 12yo - oak moss
Quaglia pine liquor - soft cream
clear kefir milk bright crème de menthe

SYMMETRICAL SUNSET

Remy Martin 1738 - rhubarb amaro
Palo Cortado sherry - rose syrup foam

SWEET DARKNESS

Jack Daniel’s single barrel – espresso
sweet fig texture – Fair cocoa liquor
SPECIAL OF THE MONTH

BT WINTER CUP
Hendricks - Becherovka - Montenegro
vanilla - cranberry citrus
Single Serve £15 To Share £45

SCOTCH HIGHBALL
Chivas 18 - Cointreau
soda - palo cortado & manzanilla sherry
£15
BERNERS TAVERN CLASSICS
£15

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

DILL OR NO DILL
Plymouth – elderflower – lemon – dill

2,500 RASBERRY TART
Plymouth – Chambord – raspberry
egg white double cream

AGEING HIPSTER
Tin Cup – Diplomatico Reserva Exclusiva
Sacred Spiced Vermouth – bitters

HEARTSTONE
Hennessy Fine de Cognac – Lagavulin 16yr
maple syrup – cherry – walnut bitters

HANABIRA
Hendrick’s Orbium – jasmine and green tea
crème de pêche – lemon – milk
APERITIF COCKTAILS £15

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 – Del Professore Rosso

MARTINEZ
O.H Byron’s The Modern Bartender - 1884
Jensen’s Old Tom – Del Professore Rosso Luxardo Maraschino

HANKY PANKY
Ada Coleman - 1903
Plymouth – Del Professore Rosso – Fernet Branca

SELF STARTER
Harry Craddock’s Savoy Book - 1930
Plymouth – Del Professore Classico – apricot Pernod Absinthe

ROBERT BURNS
Harry Craddock’s Savoy Book - 1930
Monkey Shoulder – Del Professore Rosso absinth

REVERSE PRESIDENTE
Harry Craddock’s Savoy Book - 1930
Havana Club Seleccion de Maestro – Del Professore Rosso – Luxardo Maraschino

ITALIAN COCKTAIL
Harry Craddock’s Savoy Book - 1930
Del Professore Rosso – Fernet Branca – Pernod Absinthe