

BERNERS TAVERN

COCKTAILS

BT WINTER CUP

Hendrick's Gin, Becherovka, amaro Montenegro, vanilla syrup, sugar syrup, lemon juice, cranberry juice 15
To Share £45

FROM "INTO THE FRAME"

SHARP

Altos Blanco, St George Chile, Martini Bitter, Del Maguey Minero, grapefruit, chilli shrub, touch of sparkling 15

THE VENETIAN MERCHANT

Select, peach, Del Professore Classic, Bitters, prosecco 15

WILD FIELDS

Botanist, St Germain, Martini Ambrato, Jasmine white tea, herbs and flowers 15

SILVER TAIL

Grey Goose, Cointreau, citrus, verjus, Egg white, moscato foam 15

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

NV Ruinart Reims Champagne France, Brut Blanc de Blancs 21

Bride Valley Blanc de Blancs 2016 21

Dom Pérignon Brut 2008 33

Dom Pérignon Rosé 2006 69

Dom Pérignon P2 2000 82

SEAFOOD

Pickled herring on toast, split pea purée, spring onion and chilli dressing 14

Beetroot cured salmon, pickled beetroot, juniper yoghurt, salmon caviar 16

Chargrilled octopus, smoked cod's roe, treviso and chicory salad, Grenobloise sauce 17

TO START

Jerusalem artichoke soup, roast artichoke, crispy parsley 12.5

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

Mushroom focaccia, pickled wild mushrooms, mushroom ketchup, shaved parmesan (v) 16

SALADS

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

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

Napa cabbage, blue cheese dressing, pickled pear, apple, candied walnuts (v) 15

TO FOLLOW

Slow cooked shoulder of Herdwick lamb, broad beans, braised charlotte potatoes, wild garlic 32

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

Roasted sea bream, white beans, courgettes, lobster sauce 27

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

Celeriac steak, roast wild mushrooms, buckwheat, burnt apple purée (v) 20

Roasted lemon sole, cockle, parsley and lemon butter, crushed potato 35

Creedy Carver duck breast, stuffed Roscoff onion, plum chutney, pickled plums, spiced duck sauce 32

FISH AND CHIPS

(Mon-Fri 12pm-4pm)

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

TO SHARE

Buccleuch Estate chateaubriand, roasted baby parsnips, wild mushrooms, smoked bone marrow butter 90 for two

Slow cooked shoulder of Herdwick lamb, crispy lamb neck, braised broad beans, peas and baby gem, smoked ham hock, wild garlic potatoes 75 for two

Buccleuch Estate Côte de Boeuf, béarnaise sauce, peppercorn sauce, Berners Tavern B.L.T, buttermilk dressing, lemon 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

Roasted tenderstem broccoli, cheddar and almond crumble 6
Triple cooked chips 5

Crushed new potatoes, parsley 5
Roasted kale, cime di rapa 6
Mac and cheese (v) 8
with braised beef blade 10

TIMES

MONDAY TO FRIDAY

Breakfast 7am - 10.30am
A la carte 12pm - 11pm
Set menu 12pm - 5.30pm
Supper 11pm - 12am

SATURDAY AND SUNDAY

Breakfast 7am - 10.30am
Afternoon Tea 12pm - 4pm
Sunday Roast 12pm - 4pm
A la carte 5pm - 11pm
Supper 11pm - 12am