

# 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 Minerero, 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

Colchester crab, apple and celery salad,  
brown crab emulsion, salmon caviar,  
grilled sourdough 22

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

Beetroot and burrata salad,  
burnt onion powder,  
Cabernet Sauvignon dressing (v) 15

## TO FOLLOW

Fennel risotto, lemon purée,  
roasted fennel and cauliflower mushrooms,  
variegated kale (v) 14/25

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 Herdwick lamb pie, roasted  
mushrooms, button onions, smoked leeks  
70 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