

BERNERS TAVERN

TO START

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

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

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

TO FOLLOW

Roasted sea bream, white beans,
courgettes, lobster sauce

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

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

Rib eye 10oz
triple cooked chips,
béarnaise or peppercorn sauce

TO FINISH

Rhubarb and ginger panna cotta
rhubarb compote, rhubarb doughnut

Peanut and chocolate ganache
toasted peanut mousse, chocolate ice cream

Caramel apple éclair, calvados cream,
apple jelly, salted caramel ice cream

Selection of cheeses from the British Isles,
pear and saffron chutney, homemade mixed seed biscuits

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.