

BERNERS TAVERN

COCKTAILS

BLOODY MARY TROLLEY 15

Grey goose, tomato juice, condiments choice:
BT CLASSIC: Worcestershire sauce, horseradish,
salt, black pepper, tabasco, lemon juice
MEDITERRANEAN: Worcestershire sauce,
anchovies, orange, herbs, white pepper,
lemon juice, salt
MEXICAN: Worcestershire sauce, tabasco, chilli,
smoked chilli jam, Mezcal, paprika,
lime juice, salt

BT WINTER CUP

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

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

WINES BY THE GLASS

WHITE

Eroica Riesling, Chateau Ste. Michelle
Washington 2017 16.5
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
Les Cadrans de Lassègue, Château Lassègue,
Bordeaux 2013 18.5

Roasted sweet potato, halloumi,
poached egg, pine nut pesto,
Borough Market sourdough bread 14

Crushed avocado, two poached eggs,
Borough Market sourdough bread 14

House smoked beetroot cured salmon
croissant, scrambled eggs and pickles 15

Spicy seasonal mushroom omelette,
beansprout and sesame salad (v) 14

Smoked haddock kedgeriee,
poached egg and coriander 16

Vanilla waffles,
raspberry and strawberry salad,
hung yoghurt, toasted pistachios 10

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

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

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

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, cockle,
parsley and lemon butter, crushed potatoes 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
Filet 8oz 38

Sauces
Béarnaise sauce 3
Peppercorn sauce 3

SIDE ORDERS

Roasted tenderstem broccoli,
cheddar and almond crumble 6
Triple cooked chips 5
Roasted kale, cime di rapa 6
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

Wild mushroom focaccia,
mushroom ketchup and pickled girolles
Toasted crumpet, brown shrimp and caviar
English mustard and cider cured
ham croissant, Montgomery Cheddar
cheese, mustard seed dressing

SWEET

Coffee and crispy caramel macaroon
Apple and cinnamon crumble tart
Chocolate and hazelnut cream,
hazelnut sponge

TO FINISH

Chocolate and orange flaming Alaska
orange, almond and chocolate crumble
for two 18
Peanut and chocolate ganache
toasted peanut mousse,
chocolate ice cream 10

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
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