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
Sancerre Lucien Crochet, France 2016 17
Pouilly Fuisse, 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

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

Spicy seasonal mushroom omelette, beansprout and sesame salad (v) 14
Smoked haddock kedgeree, poached egg and coriander 16
Vanilla waffles, raspberry and strawberry salad, huny yoghurt, toasted pistachios 10

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
Char grilled 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
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

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

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

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. @BERNERSTAVERN