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 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

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

TO FOLLOW

Berners Tavern B.L.T, buttermilk dressing, lemon 14 with roasted pork belly 20
Berners Tavern mac and cheese (v) 20 with red wine braised beef blade 25
Crispy chicken burger, fennel kimchi, Sriracha mayo, chips, salad 20
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
Selection of British cheeses served from our trolley 16

SUNDAY ROAST

All our meat is sustainably sourced from high welfare herds and flocks in the British Isles
Each Sunday roast is served with roast potatoes, thyme glazed carrots, braised English peas and bacon, unlimited Yorkshire puddings and gravy
Dingley Dell pork belly with crackling, apple and cider puree, baked apple 28
Buccleuch estate beef loin, roasted Roscoff onion, onion and horseradish puree 30
Half a Creedy Carver chicken, broccoli and garlic puree, sage and onion stuffing, tenderstem broccoli 28
Roasted lemon sole, cockle, parsley and lemon butter 35

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