

BERNERS TAVERN

COCKTAILS

FROM "INTO THE FRAME"

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

THE CURSED COLLECTOR

Hennessy VS, Martini Rubino,
dragon's blood tincture, orgeat 15

SWEET DARKNESS

Jack Daniel's Single Barrel, fig,
Espresso, Fair cocoa 15



CHAMPAGNE BY THE GLASS

served from the trolley

NV Ruinart Reims Champagne France,
Brut 'R' 18.5

NV Ruinart Reims Champagne France,
Brut Rosé 19.5

NV Ruinart Reims Champagne France,
Brut Blanc de Blancs 22

Dom Pérignon Brut 2010 29

English Sparkling Wine
Bride Valley Blanc de Blancs 2016 21

TO START

Cured Loch Duarte salmon,
devilled egg, salmon caviar 12

Jerusalem artichoke soup, roast chestnuts,
salsa verde, nuts and seeds (v) 12

Smoked ham hock, duck liver and leek terrine,
pickled apple and mustard sauce 14

Berners Tavern B.L.T,
buttermilk dressing, lemon 14

Mixed leaf salad, truffled dressing (v) 6/10

Roast mushrooms on toast,
mushroom ketchup, Keens cheddar (v) 15



TO FOLLOW

BBQ Dingley Dell pork chop,
apple and chilli ketchup,
charred soured cabbage 28

Berners Tavern mac and cheese (v) 22
Braised beef blade 26
Lobster 35

Cornish fish stew,
mussels, clams, cod 35

Roasted cod, green lentils and bacon,
roasted sprouts 35

Crispy Hen of the Wood mushroom,
burnt leeks and saffron couscous,
walnut vinaigrette (v) 26

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 Harrison grill,
served with triple cooked chips

Rib eye 10oz 35

Fillet 8oz 38

Sauces

Béarnaise 3

Peppercorn 3



FISH AND CHIPS

(Tues-Sat 12pm- 2.30pm)

Battered Cornish haddock,
mushy peas, tartare sauce, chips 22

TO SHARE

Buccleuch Estate Côte de Boeuf,
garlic butter, béarnaise and peppercorn sauce,
Berners Tavern B.L.T,
Buttermilk dressing, lemon
90 for two

Slow cooked Herdwick lamb shoulder, braised
potatoes, roasted sprouts, lamb sauce
70 for two

DESSERTS

Passion fruit cheesecake
yoghurt ice cream 10

Apple and blackberry crumble
Calvados custard 10

Coffee and chocolate mousse
whipped cream, cookie crumble 10

Almond butter choux bun
sour cherry compote, cherry sorbet 10

Selection of British cheeses
crackers and chutneys 14



SIDE ORDERS

Fries 5

Roasted Sprouts 5

Charred sour cabbage 5

Mac and cheese (v) 8
with braised beef blade 10

OPENING TIMES

LUNCH

Tuesday – Saturday
12pm – 2:30pm

Sunday
2pm – 4pm

DINNER

Tuesday – Saturday
5pm – 10pm

Sunday
6pm – 10pm

*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*