

# BERNERS TAVERN

## Sunday Lunch

£35 2 courses or £40 for 3 courses,

### TO START

Scrambled Clarence Court eggs, cured salmon,  
toasted sourdough, salmon caviar

Isle of Wight heirloom tomato soup, Colchester crab and tomato salad

Berners Tavern house salad, salt beef, poached egg, French beans, ranch dressing,  
sun-dried tomato

Crispy Dingley Dell ham hock, pineapple and chilli ketchup, fried pullet egg, herb salad



### TO FOLLOW

Miso baked aubergine, crispy courgette, tomato and courgette couscous, basil labneh

Slow cooked Dingley pork belly, roasted cabbage, pineapple ketchup

Buccleuch Estate sirloin, roasted onion, white onion purée

Roast lamb saddle, Tender stem broccoli, broccoli purée

Roasted Cornish Cod, spring vegetable and fennel broth

All served with roast potatoes, Yorkshire pudding, buttered sugar snaps, cauliflower cheese



### TO FINISH

Chocolate and raspberry slice, raspberry sorbet

Coconut and mango mousse, lime meringue, mango and star anise sorbet

Poached peach, Champagne mousse, peach consommé

Selection of British cheese crackers and chutneys

For dietary requirements and food allergies, please ask one of our team members for assistance.  
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.