

BERNERS TAVERN

COCKTAILS

FROM "BERNERS TAVERN CLASSICS"

THE VENETIAN MERCHANT

Select, peach, Del Professore Classic,
Bitters, prosecco 16

DILL OR NO DILL

Plymouth, lemon, cucumber, elderflower 16

LATE BRITISH SHAKE OFF

Plymouth, Lemon, Raspberry, Kamm & Sons 16

SWEET DARKNESS

Jack Daniel's Single Barrel, fig,
espresso, fair cocoa 16



CHAMPAGNE BY THE GLASS

served from the trolley

NV Ruinart Reims Champagne France,
Brut 'R' 19

NV Ruinart Reims Champagne France,
Brut Rosé 21.5

NV Ruinart Reims Champagne France,
Brut Blanc de Blancs 22

Dom Pérignon Brut 2010 49

English Sparkling Wine
Nyetimber Classic Cuvée NV 19.5

TO START

Chilled Isle of Wight tomato soup,
Colchester crab and tomato salad 14

Berners Tavern pork and pistachio pie,
bread and butter pickles, piccalilli, mustard,
served tableside 18

Chicken and duck liver mousse,
crispy chicken skin, pear and saffron purée,
toasted brioche 16

Berners Tavern house salad, salt beef,
poached Clarence Court egg, ranch dressing, sun
dried tomato, French beans, croutons 15

Isle of Wight heirloom tomato salad,
feta mousse, black olive, burrata 15

Crispy smoked ham hock,
pineapple and chilli ketchup, fried pullet egg 16

Mixed leaf salad, truffle dressing 7/10



TO FOLLOW

BBQ Dingley Dell pork chop, char siu glaze, pickled
plum jam, roast bok choy 30

Lightly crusted Cornish cod,
spring vegetable and fennel broth 35

Herdwick lamb rump, mashed potato,
white onion purée, sprouting broccoli,
anchovy dressing 38

Berners Tavern mac and cheese (v) 25
Braised beef blade 28
Poached lobster 35

Miso baked aubergine, crispy courgette, tomato
and courgette couscous, basil labneh (v) 28

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 Koffman's fries

Rib eye 10oz 38

Fillet 8oz 40

Sauces

Béarnaise 3

Peppercorn 3



FISH AND CHIPS

(Tues -Thur 5pm- 10:00pm)
(Fri-Sat 12pm-2:30pm)

Battered Cornish cod, crushed peas,
tartare sauce, triple cooked chips 25

TO SHARE

Buccleuch Estate Côte de Boeuf,
Smoked bone marrow butter, béarnaise,
peppercorn sauce
House salad
Koffman's fries 90

Slow cooked Herdwick lamb shoulder, pea,
broad bean and smoked bacon stew, baby gem
and asparagus, roasted Jersey Royals
80 for two

DESSERTS

Chocolate and raspberry slice,
raspberry sorbet 10

Coconut and mango mousse,
lime meringue, mango and star anise sorbet 10

English strawberry donut,
yuzu jam, strawberry sauce 10

Poached peach, Champagne mousse,
peach consommé 10

Strawberries and cream flaming Alaska
serves two 18

Selection of British cheeses,
crackers and chutneys 14



SIDE ORDERS

Pea, broad bean and smoked bacon stew 6

Mac and cheese 10

With beef blade 12

Koffman's fries 6

OPENING TIMES

BREAKFAST

Monday – Sunday
7am – 10am

LUNCH

Friday – Saturday
12pm – 2:30pm

Sunday
12pm – 4pm

DINNER

Tuesday – Saturday
5pm – 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