

## 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 pea and mint soup,  
oak smoked trout, confit leeks,  
mint yogurt 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 peach 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*